HOME COOKIN

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Expression of Appreciation

We would like to express our appreciation to all the people who donated their recipes. Without their participation, this cookbook would not have been possible.

Thank-you

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COOKS

APPETIZERS AND BEVERAGES

PARTY CHEESE BALL

Helen Warren

4 c. shredded cheddar cheese
2 (3-oz.) pkgs. cream cheese
2 tsp. sherry cooking wine
1/8 tsp. onion salt
⅛ tsp. celery salt
⅓ c. dried beef
1/3 c. parsley
1/3 c. mayonnaise
1 tsp. Worcestershire sauce
1/8 tsp. garlic salt
1/2 c. chopped ripe olives

Combine cheese, mayonnaise, sherry, Worcestershire sauce and seasoning. Blend well until smooth. Add olives; cover and chill until firm. Shape mixture into a ball. Combine beef and parsley in bowl; roll ball in mixture; cover and chill.

CRABBIES

Lisa Bonneville

1 can crab meat or 3 oz. imitation crab
1/2 tsp. garlic salt
1/2 tsp. pepper
1 jar Kraft Old English cheese spread
3 T. mayonnaise
1/2 tsp. paprika
3 English muffins

Mix together and spoon onto English muffin halves. Place onto cookie sheet and broil for 5 minutes or until slightly browned on top. Slice each muffin into 1/4's and serve.

BUNCH EGGS

Judy Ricker

2 lbs. Jimmy Dean sausage
3 c. herb seasoned croutons
2 c. sharp cheddar cheese
4 eggs, beaten
2 1/2 c. milk

Sauce:

1 can cream of mushroom soup
1/2 c. milk
1 can mushrooms

Brown and drain sausage. Butter 9 x 13-inch pan. Pour croutons over bottom. Mix eggs, milk with beater, then mix together with cheese and sausage. Pour over croutons. Refrigerate overnight. Mix sauce and pour over mixture. Bake at 325° for 1 1/2 hours.

CHICKEN NIBLETS

Jody Mannila

2 pkgs. oyster crackers
1 1/2 tsp. dill weed
Dash onion salt
Dash pepper
1 1/2 c. oil
Dash garlic salt
Dash lemon
1 pkg. dry Hidden Valley dressing mix

(continued)

Mix in large bowl; add crackers; spread onto cookie sheet. Bake at 200° for 1/2 hour.

CHICKEN WINGS

Judy Ricker

1 c. water
1 c. soy sauce
1 c. sugar
1/4 c. pineapple juice
1 tsp. garlic powder
1 tsp. ginger

Marinate overnight. Bake 1 hour at 350°.

TERIYAKI CHICKEN WINGS

Maxine Ahlstrand

2 c. soy sauce
1 c. sugar
2 tsp. Accent
1/2 c. oil
1 c. sherry
4 tsp. ginger
1 clove garlic, chopped

Marinate overnight. Bake 10 minutes at 450°, then turn and bake 10 minutes more. Reduce heat to 350° and bake 20 minutes.

PIZZA APPETIZER

Missy Netzel

1 (8-oz.) pkg. cream cheese
1 can shrimp, rinsed and diced
1/2 pkg. diced smoked ham
Sliced black olives
Parmesan cheese
1 c. shrimp sauce
Sliced green olives
8 oz. shredded cheddar cheese
Garlic salt

Spread cream cheese onto 12-inch plate. Top with shrimp sauce; sprinkle with Parmesan cheese, garlic salt. Add shrimp, ham, cheese and olives. Sprinkle again with Parmesan cheese and garlic salt. Serve with crackers.

ONION CHEESE PUFFS

Carolyn Franklin

1 c. water
1/3 c. butter
1 c. flour
1 tsp. salt
1/4 tsp. garlic powder
4 eggs
3 c. shreded Swiss or pizza cheese (3 oz.)
1 sm. onion, chopped (1/4 c.)

Heat oven to 400°. Heat water and butter to rolling boil. Stir in flour, salt and garlic. Stir vigorously over low heat 1 minute or until mixture forms a ball; remove from heat. Beat in eggs until smooth. Stir in cheese and onion. Drop dough by scant teaspoonfuls 1 inch apart onto lightly greased baking sheet. Bake until puffed and golden 20 to 25 minutes. **Tip-Top Puffs:** Place stuffed olive or 1/2 cheese slice on each and bake.

VEGETABLE PIZZA SANDWICH

Bernice Kochevar

2 pkgs. crescent rolls
1 c. Miracle Whip
1 tsp. onion salt or powder
1 tsp. garlic powder
2 pkgs. cream cheese, softened
1 tsp. dill weed

Flatten crescent rolls in 9 x 13-inch pan; bake 8-10 minutes. Blend rest of ingredients and spread over cooled crust. Top with black olives, green pepper, onion, carrots, broccoli or desired raw vegetables. Serve in slices.

VEGGIE PIZZA

Judy Ricker

Use large cookie sheet, 18 x 12 x 1 inch. Line with 2 packages crescent rolls. Roll out and pat into place and up sides. Bake as directions. When cool, spread with two 8-ounce packages cream cheese mixed with 2/3 cups mayonnaise, 1 to 2 tablespoons dill weed. Chop veggies quite fine: tomatoes, cukes, green onions, black olives, green pepper, carrots, cauliflower, broccoli. Use any or all veggies. Sprinkle top with a little garlic salt. Cut into small squares.

CHEESE SPREAD

Gail Frider

2 (8-oz.) pkgs. cream cheese
2 tsp. Accent
2 green onions (tops and all)
1 pkg. corned beef
1 tsp. garlic salt

Mix everything except corned beef very well. Chop corned beef up and mix half into cream cheese mixture. Form into ball shape. Use rest of the corned beef for the coating around the ball. Serve on crackers.

SEAFOOD CHEESE SPREAD

Sandie Cronin

8 oz. cream cheese
8-oz. pkg. imitation crab
1/2 c. finely chopped celery
2 T. chives
1 T. lemon juice
1 c. sour cream
1 c. shredded cheddar cheese
2 oz. sliced green olives
2 T. finely chopped onion
1/4 tsp. hot pepper sauce

In small mixing bowl beat cream cheese and sour cream at medium speed, scraping bowl often. Stir in remaining ingredients; cover and refrigerate 2 hours at least. Serve with crackers.

CHEESE WHIZ

Mary Mortenson

2 T. butter
2 egg yolks, beaten
1 T. flour
1 1/2 lbs. cheese (1 lb. American, 1/2 cheddar)
1 can evaporated milk

Melt butter and cheese; when cheese has melted, add rest of ingredients and cook till thick. **Note:** By adding another 3 can of milk and ground jalapeno peppers you can have a good nacho dip.

SPAM SPREAD

Elaine Johnson

Grind:

1 can Spam or bologna
1 med. onion
1/4 lb. mozzarella cheese
1/2 tsp. butter
1/4 tsp. butter
1/4 tsp. garlic salt
1 can tomato paste
1/2 tsp. oregano
Green pepper and pepperoni to taste

Grind Spam; add other ingredients. Spread on bun or bread and place under broiler for 5 minutes. Freezes well.

EL PASO TORTILLA WHEELS

8-oz. carton sour cream
4-oz. can chopped mild green chilies
3-oz. pkg. cream cheese, softened
1/4 c. sliced cheddar cheese
2 c. shredded cheddar garlic powder
Hot sauce to taste
1 pkg. lg. 8-in. tortillas
1 jar picante sauce

Stir together cream cheese, sour cream, chilies, olives, cheese, garlic powder and hot sauce. Spread mixture on tortillas. Roll up each tortilla, jellyroll-style. Wrap in plastic wrap. Refrigerate at least 8 hours or overnight. Slice into pinwheels. Serve with picante sauce as a dip. Yields 8 to 10 dozen appetizers.

CHILIES AND CHEESE DIP

Dawn Honkola

2 c. sharp cheddar cheese
2 cans chopped green chilies
2 eggs
2 T. milk

Mix eggs and milk; add cheese and chiles. Pour into shallow Pyrex dish. Bake until set. Serve on crackers.

CHEESE DIP

Donna Wiirre

1 lb. Velveeta cheese
1 c. whipping cream
1 med. grated onion
1/4 tsp. garlic salt or powder
Sugar
1 1/2 heaping tsp. horseradish mustard
1 heaping tsp. reg. mustard
Parsley flakes

Melt all ingredients together over low heat. Beat with mixer about 5 minutes. Add sugar to taste. Let set on counter until cool.

CHILI DIP

Janet White

2 cans chili without beans
8-oz. pkg. cream cheese
4 oz. shredded cheddar cheese

Heat chili; add cream cheese. Stir and heat until cheese melts. Add cheddar cheese; stir until melted. Serve hot or warm with nacho cheese taco chips.

CUCUMBER DIP

Maxine Altlstrand

2 (8-oz.) pkgs. cream cheese
1 T. grated onion
1 sm. cucumber, peeled
1 T. green pepper, chopped
1 chicken bouillon cube
1 T. chives

Put in a blender and mix well. Serve with raw vegetables.

DILL DIP

Phyllis Lange

1 c. sour cream
1 c. real mayonnaise
3 T. dill weed
3 T. parsley
1 1/2 T. Lawry's salt
2 T. onion

Beat all ingredients together and chill.

FRESH FRUIT DIP

Kris Nordlinder

1 c. Cool Whip
1 (6-oz.) carton fruited yogurt (your choice)

Mix together and serve with cut-up fresh fruit.

FRUIT DIP

Jenny Blake

4 oz. cream cheese
8 oz. milk
8 oz. Cool Whip
1 sm. pkg. vanilla instant pudding

Mix all together and chill.

FRUIT DIP

Nancy Bombich

1 sm. pkg. instant vanilla pudding
1 (8-oz.) carton Cool Whip
2 T. almond flavoring

Prepare pudding according to package directions. Fold in Cool Whip and flavoring; mix well. Serve with assorted fruit.

FRUIT DIP

Maxine Altstrand

12 oz. sour cream
1/2 tsp. powdered sugar
1 sm. can orange juice

Mix sour cream, juice and sugar. serve with assorted fruit.

FRUIT DIP

Elaine Johnson

2 T. real mayonnaise
2 T. maraschino cherry juice
2 T. milk
2 T. lemon juice
1 (3-oz.) pkd. Dream Whip or sm. carton Cool Whip

Combine all ingredients and fold in Cool Whip or Dream Whip.

FRUIT DIP

Barb Johnson

1 can sweetened condensed milk
1 sm. Cool Whip
1/4 c. lemon juice

Mix well.

HERB DIP FOR RAW VEGETABLES

Donna Wiirre

1 c. real mayonnaise
1/4 tsp. salt
1/2 tsp. Worcestershire sauce
1 tsp. garlic salt or powder
1/4 tsp. paprika
1 tsp. chives
1 tsp. salad seasoning with cheese
1 tsp. grated onion
1/8 tsp. curry
1/2 c. sour cream

Mix all ingredients together.

MEXICAN DIP

Mary Ann Synstelien

Refried beans
Sour cream
Guacamole dip
Chopped tomatoes
Green onions, chopped
Shredded cheese
Chopped olives, mostly black

Layer onto 11 or 12-inch plate. Serve with tortilla chips.

NACHO DIP

Diana Wallert

2 lbs. Velveeta cheese
1 (16-oz.) can stewed tomatoes with juice
1 sm. can chopped chilies
1/2 lb. (3-4) hot Italian sausage
Crushed red pepper or Tabasco sauce

Melt cheese in a slow cooker on low. While cheese is melting brown and crumble sausage. Smash tomatoes. Add sausage, tomatoes, chilies and pepper to melted cheese; blend well. Cook on low heat, stirring occasionally, 1/2 to 1 hour. Serve with tortilla chips.

PIZZA DIP

Judy Ricker

8-oz. pkg. cream cheese
Pizza or spaghetti sauce
Mozzarella cheese
Ritz crackers

Toppings:

Pepperoni
Olives
Green peppers
Mushrooms
Sausage
Onions

Use two 9-inch pans or one 9 x 13-inch pan. Spread out cream cheese. Pour on pizza sauce. Top with desired toppings. Cover with mozzarella cheese. Put in oven until cheese is melted, about

(continued)

15 minutes, or in microwave. Serve with Ritz crackers. **Note:** Cut toppings into small pieces.

REUBEN SNACKS OR DIP

Dona Krall

1/2 c. Thousand Island dressing
1 can drained sauerkraut
10 oz. Swiss cheese, cubed
2 pkgs. dried corned beef, cut up

Put into crockpot for 3 hours on low. Serve on party rye bread or use as dip for chips.

SHRIMP DIP

Phyllis Lange

8 oz. cream cheese
1/4 tsp. Worcestershire sauce
1/3 c. Miracle Whip
2 T. hot sauce
2 T. dry onion
2 cans med. shrimp
Milk

Beat first 5 ingredients together; add shrimp. Add milk if necessary.

SPINACH DIP

Dawn Honkola

1 pkg. Mrs. Grass's vegetable soup
1 c. sour cream
1 c. salad dressing
Chopped onions
1 box frozen chopped spinach

Squeeze spinach dry. Mix all together. Chill for 4 hours. Serve with pretzels, crackers or chips.

TACO DIP (Guacamole)

Jenny Blake

1 (8-oz.) pkg. cream cheese
1 carton guacamole dip
1 (8-oz.) carton sour cream
Cheddar cheese

Topping:

1/2 head lettuce, shredded
1/4 chopped onion
3 med. tomatoes, diced
1 can black olives

At room temperature, mix together, excluding toppings, with a mixer and spread into a large plate. Put on toppings and cover with cheddar cheese. Chill and serve.

TACO DIP

Jeff Viets

1 lb. hamburger
1 (8-oz.) pkg. colby cheese
4 oz. sour cream
Pepper
1 sm. onion
Taco chips
8-oz. pkg. mozzarella cheese
1 pkg. taco sauce
Salt
Chili powder
Hot or mild picante sauce

(continued)

Brown hamburger and onions; drain grease. Add taco sauce (mix according to directions), sour cream, picante sauce, salt, pepper and chili powder. Place in 9 x 13-inch cake pan and bake 20 minutes at 300°. Sprinkle cheese on top and bake for 5 minutes longer. Let cool 5 minutes. Ready to serve with taco chips.

TACO DIP

Yvonne Hagen

2 (8-oz.) pkgs. cream cheese
1 (4-oz.) bottle taco sauce

Toppings:

Shredded lettuce
Chopped onion
Chopped black olives
Shredded cheddar cheese
Chopped tomato

Mix cream cheese and taco sauce together and spread onto a pizza pan. Cover with toppings. Serve with taco chips.

RAW VEGETABLE DIP

Jenny Blake

1 carton sour cream
1/2 c. salad dressing (Miracle Whip)
3 T. parsley flakes
3 T. onion flakes
1 tsp. dill weed
1 tsp. seasoned salt

Mix all ingredients together. Best if let set for a few hours.

VEGETABLE DIP

Eileen Maratta

1 c. sour cream
1 c. Hellmann's mayonnaise
1 T. parsley
1 T. Lawry's seasoning salt
1 T. dill weed
Dash of Worcestershire sauce

Mix and serve with fresh vegetables.

VEGETABLE DIP

Barb Johnson

1 carton sour cream
1 c. Miracle Whip
1 T. dill weed
1 T. onion flakes
1 T. parsley flakes
1 T. Beau Monde

Mix together.

VEGETABLE DIP

Elaine Johnson

2/3 c. sour cream
2/3 c. mayonnaise
1 T. parsley flakes
1 T. onion flakes
1 tsp. dill weed
1 tsp. salad spice
1 tsp. garlic salt
1 tsp. Accent
2 drops Tabasco sauce

Combine and chill.

GOOD VEGETABLE DIP

Liz Ratai

1 carton sour cream
1 pkg. Good Seasoning Italian dressing
4 tsp. vinegar
8 tsp. salad oil
1 c. Miracle Whip
1 1/2 tsp. thyme

Mix all together and use as a dip for any raw vegetables.

VEGETABLE DIP

Mary Cossalter

1 c. sm. curd cottage cheese
1/8 c. chopped onion
1/16 tsp. Tabasco sauce
1/2 tsp. dry mustard
1/4 tsp. celery salt
1 c. real mayonnaise
1/4 tsp. salt
1/16 tsp. garlic salt
1/8 tsp. pepper
1 1/2 tsp. Worcestershire sauce

Mix all together in a blender; chill.

VEGETABLE DIP

Sheila Greenwaldt

2/3 c. Miracle Whip
1 c. sour cream
3/4 c. instant onion
1 T. parsley
1 T. dill weed
1 tsp. Accent
1 tsp. chives, optional

Mix all together and refrigerate.

VEGETABLE DIP

Mary Ann Synstelien

1 c. Hellmann's mayonnaise
1 c. sour cream
2 T. dill weed
2 T. dry minced onion
2 T. parsley flakes
1 T. seasoned salt (Lawry's)

Mix and refrigerate in a closed container.

TACO DIP

8-oz. pkg. cream cheese
Bottle of taco sauce

Mix well and spread in pie plate. Top with grated cheese, chopped lettuce and tomatoes. Refrigerate until serving time. Serve with Tostito chips.

BAR-B-Q SAUCE

Maggie Forward

1 onion, chopped
1 sm. bottle ketchup
1 tsp. salt
1 tsp. garlic powder
1/3 c. vinegar, dark
1/3 c. butter
1 sm. bottle A-1 sauce
1 sm. can frozen orange juice
1 c. brown sugar, to taste

Cook all together; add enough brown sugar to suit your taste. Let it all simmer until thick.

BARBECUE SAUCE

Janet White

20 oz. ketchup
1 tsp. mustard
1 c. water
1 T. lemon juice
1 lg. onion, chopped
2 T. Worcestershire sauce
2 T. sugar
2 T. butter or margarine
1 1/2 c. chopped celery

Cook celery and onion in butter until soft. Add rest of ingredients. Simmer 15 minutes. Add browned hamburger, cooked beef, pork, chicken or ham. Simmer 15 more minutes with meat. Serve on buns.

ZESTY BARBECUE SAUCE

Terry Richart

1 med. onion, chopped
1 clove garlic, minced
2 T. oil
1 c. catsup
1/2 c. water
1/4 c. firmly packed brown sugar
3 T. Worcestershire sauce
1 tsp. salt
2 tsp. prepared mustard
1/4 tsp. ground thyme
Dash Tabasco sauce
1 lemon, thinly sliced

In saucepan cook onion, garlic in oil until tender. Stir in remaining ingredients; simmer, covered, 5-10 minutes. Add lemon last. Store in refrigerator. Makes 2 cups sauce.

CHEESE SAUCE

Lori Sandberg

2 T. butter, melted
2 T. flour
1 c. milk
Cheese to taste

Melt butter over low heat; add milk and flour. Stir with a wire whisk to keep from getting lumpy. Add cheese to taste.

CONEY SAUCE

Elaine Johnson

1/2 lb. ground beef
1/4 c. water
1/4 c. chopped onion
1 clove garlic, minced
1 (8-oz.) can (1 c.) seasoned tomato sauce
1/2 tsp. chili powder
1/2 tsp. salt

Brown ground beef with onion and garlic. Add remaining ingredients and cook until done. Put into a blender for a smooth sauce. Add onto your hot dog with chopped onion.

EASY B-B-Q SAUCE

Jenny Blake

1/2 c. onion, minced
1/2 c. minced green pepper
2 T. butter
3/4 c. ketchup
2 T. brown sugar
2 T. mild mustard
1 T. Worcestershire sauce
1 tsp. salt

In a saucepan saute onion and green pepper. Add all other ingredients. Simmer 15 minutes, stirring occasionally.

MEXICAN B.Q. SAUCE

Alice Koivola

1 (8-oz.) bottle taco sauce
1 (1 1/4-oz.) pkg. seasoning mix
1 c. water
2 T. dark brown sugar

In a saucepan combine all ingredients. Bring to a boil. Simmer, uncovered, for 5 minutes. Makes 2 cups.

TEXAS BARBECUE SAUCE

2 T. brown sugar
1 T. paprika
1 tsp. salt
1 tsp. dry mustard
1/4 tsp. chili powder
1/8 tsp. cayenne pepper
2 T. Worcestershire sauce
1/4 c. vinegar
1 c. tomato juice
1/4 c. ketchup
1/2 c. water

Simmer in a saucepan for 15 minutes or until slightly thickened.

FRENCH DRESSING

Mary Ann Synstilien

1 c. sugar
1 c. oil
2/3 c. ketchup
1/3 c. vinegar
1/3 c. lemon juice
1/3 (12-oz.) bottle chili sauce
1 T. onion
Salt and pepper

FRENCH DRESSING

Jodie Mannila

1/3 c. sugar
1 tsp. salt
1/2 tsp. celery salt
1/2 tsp. grated onion
1 c. oil
1/2 c. chili sauce
1/4 c. vinegar
Sm. pc. garlic

ITALIAN SPAGHETTI SAUCE

Lisa Bonneville

2 lbs. hamburger
6 Italian sausage
3 (28-oz.) cans whole peeled tomatoes
1/2 onion, chopped
1 clove garlic, chopped
1/2 tsp. pepper
2 pkgs. Lawry's spaghetti seasoning
1/2 c. water
1 can of mushrooms, optional
1/2 green pepper, finely chopped, optional

Brown and drain hamburger; brown and drain sausage; put to the side. In blender puree tomatoes, then add onion, garlic, spaghetti seasoning, water, mushrooms, green pepper and pepper. Mix together and add hamburger and sausage. Simmer for 2 1/2 hours.

THOUSAND ISLAND DRESSING

Janet White

1 c. Miracle Whip
1 (8-oz.) bottle Kraft cole slaw dressing
3 hard-boiled eggs
Sweet relish
Dried onion flakes
Ketchup
Sugar

Mix Miracle Whip and cole slaw dressing. Add eggs. Add about 1 1/2 to 2 heaping tablespoons relish, 2 teaspoons dried onion, enough ketchup to make it pink and a little sugar, about 2-3 teaspoons. It's easiest to make this by tasting as you go along.

BAILEY'S IRISH CREAM

Judy Ricker

2 c. half & half
3 eggs
2 T. chocolate syrup
2 c. brandy
1 can sweetened condensed milk
1 1/2 tsp. vanilla

Blend in 6-cup blender or mixing bowl. Store in refrigerator.

ORANGE JULIUS

Brenda Buria

1/3 c. frozen orange juice
1/23 c. water
6 crushed ice cubes
1/2 c. milk
1/2 tsp. vanilla

Blend ingredients in blender until frosty.

HOT COCOA MIX

Shirley Lundberg

6 oz. Coffee-mate
10-qt. size dry milk
6 oz. Nestle's Quik
3/4 c. powdered sugar

Mix and store in dry container. Use 1/4 cup mix to 1 cup boiling water.

CHOCOLATE MOCHA

Carolyn Franklin

7 c. water
2 c. nonfat dry milk
1 qt. chocolate ice cream, softened
Ground nutmeg
1/4 c. instant coffee
Dash of salt
1 c. chilled whipping cream

Heat 1 cup water to boiling; dissolve instant coffee in water. Stir in remaining water, dry milk, sugar and salt. Refrigerate until chilled. Place ice cream into punch bowl. Pour chilled coffee mixture onto ice cream; swirl ice cream throughout coffee mixture. Beat whipping cream in small mixing bowl until very soft peaks form. Top punch with mounds of whipping cream; sprinkle with nutmeg. Yields 16 servings, about 3/4 cup each.

PINK REFRESHER PUNCH

Cindy Holm

1 pt. vanilla ice cream, softened
4 c. lemon-lime soda or ginger ale, chilled
2 c. cranberry juice cocktail

In blender combine ice cream and cranberry juice; cover, blend at medium-low speed until smooth. Pour ice cream mixture into tall beverage glasses, filling half full. Add lemon-lime soda or ginger ale to fill glass. Serve immediately. Makes eight 8-ounce glasses.

SPECIAL CHAMPAGNE PUNCH

Mary Cossalter

1 c. unsweetened pineapple juice
1/4 c. sugar
1/4 c. brandy
1 (24-oz.) bottle champagne
1/2 c. vodka
Juice of 1/2 lemon
Fresh strawberries or orange and lemon slices

Combine pineapple juice, sugar, vodka, brandy and lemon juice in a glass jar. Stir to dissolve sugar. Add fruit slices. Cover and refrigerate overnight to mellow. Just before serving, pour over ice cubes or an ice ring in a punch bowl. Add chilled champagne and stir gently.

RED RASPBERRY ROSE'

Cindy Holm

1 (6-oz.) can lemonade concentrate
4/5 qt. bottle (3 1/4 c.) chilled rose wine
1 (10-oz.) pkg. frozen raspberries
1 (12-oz.) bottle club soda or ginger ale, chilled

In large non-metal pitcher or punch bowl combine lemonade concentrate, wine and club soda. Add slightly thawed raspberries; stir slightly to blend. Serve immediately. Makes twelve 1/2-cup servings.

SUMMER SLUSH

Jenny Blake

6 c. water
1 (48-oz.) can pineapple juice
1 (12-oz.) can frozen lemonade
4 c. sugar
7-Up

Boil 6 cups water and 4 cups sugar until it is well dissolved. Pour into 5-quart ice cream pail; add juices and freeze. Mix 1/2 cup of slush with 1/2 cup 7-Up or water; add vodka.

FRIENDSHIP TEA

Lori Sandberg

1 (1-lb. 2-oz.) jar Tang
2 1/2 c. sugar
3/4 c. cinnamon
3 (8-oz.) Wyler's lemonade
3/4 c. instant tea
1 tsp. cloves

(continued)

Mix and keep in airtight container. Boil water and use 2 teaspoons mixture per cup of hot water.

RUSSIAN TEA

Barb Johnson

2 c. Tang
1/2 c. instant tea
1 pkg. presweetened lemonade mix
1 tsp. cinnamon
1/2 tsp. cloves

Add 2 teaspoon mix to 1 cup hot water.

What's Cooking at Kmart

the Employees

CookBook

SOUPS, SALADS, VEGETABLES

BROCCOLI SALAD

Jan Knapp

1 big bunch broccoli (approx.)
1 sm. onion
1 env. Hidden Valley dressing
1 lb. bacon

Fry bacon; drain and crumble. Chop broccoli and onion. Mix dressing according to package. Toss together.

CABBAGE SALAD

Teri Richart

1 head cabbage, shredded
1 carrot, shredded
1 green pepper, diced
1 tsp. celery salt

Simmer:

3/4 c. salad oil
3/4 c. vinegar
3/4 c. sugar

Cool and pour over vegetables; mix well. Refrigerate for 24 hours.

24-HOUR CABBAGE SALAD

Phyllis Lange

1 med. cauliflower
1/2 red cabbage
1/2 green cabbage
1 onion
1 lb. bacon

Dressing:

2 c. real mayonnaise
1/3 c. Parmesan cheese
1/3 c. sugar
1/2 tsp. salt
1/4 tsp. pepper

Cut cauliflower into bite-sized pieces; shred cabbage; chop onion. Fry, crumble and drain bacon. In large bowl layer: cauliflower and 1/4 dressing, cabbage and 1/4 dressing, onion and 1/4 dressing, bacon and 1/4 dressing. Make a day before and just before serving mix it all together.

CHERRY PIE FRUIT SALAD

Janet White

1 can cherry pie filling
1 can Eagle Brand milk
1 (20-oz.) can crushed pineapple, drained
1 (9-oz.) Cool Whip, thawed

Mix all together. Chill and serve.

FROSTY FRUIT SALAD

Kris Nordlinder

2 c. sugar
1/2 tsp. salt
4 c. (1 qt.) buttermilk
1 tsp. vanilla
20-oz. can drained crushed pineapple
17-oz. can drained fruit cocktail

(continued)

In large bowl combine sugar, salt, buttermilk and vanilla until well mixed. Lightly stir in fruit. Pour into 9-inch square pan. Freeze until firm. Cut into squares and serve. Can use cut-up fresh fruit when in season.

WILD RICE CHICKEN SALAD

Judy Ricker

1 c. raw wild rice (cooked in bouillon)
2 c. diced chicken
1 c. chopped celery
1 T. chopped pimento
1 tsp. minced onion
2 T. sweet pickle relish
1 c. salad dressing (not mayonnaise
1/2 c. almonds, optional

Mix all ingredients gently with wild rice. Allow to marinate in refrigerator for several hours. Serve on lettuce and garnish with almonds.

COLE SLAW

Alice Koivola

1 med. cabbage, shredded
1 sm. onion
1 med. green pepper
6 stuffed olives, sliced
1/2 c. sugar
1 c. sugar
1 c. vinegar
1/2 c. salad oil
1 tsp. dry mustard
1 tsp. celery seed

Mix together 1 cup sugar, vinegar, salad oil, dry mustard and celery seed and boil for 3 minutes. Cool; add to cabbage, onion, green pepper, olives and 1/2 cup sugar.

COOKIE FRUIT SALAD

Betty Pittman

1 apple
1 pear
1 peach
1 c. honeydew melon
1 c. cantaloupe
1 pt. strawberries
1 pkg. fudge stripe cookies
1 sm. box vanilla pudding, instant
2 c. buttermilk
1/2 c. chopped nuts
1 (8-oz.) carton Cool Whip

Cut fruit into bite-sized pieces. Mix pudding and buttermilk together; fold in Cool Whip. Pour in fruit and mix good. Stir in nuts. Before serving, mix in cookies that have been broken into bite-sized pieces. Refrigerate. Can use any type of fruit.

COOKIE MONSTER SALAD

Judy Ricker

2 c. buttermilk
2 sm. instant vanilla pudding
1 (8-oz.) carton Cool Whip
1 lg. crushed pineapple, drained
2/3 pkg. chocolate covered grahams

With an electric mixer beat buttermilk and pudding. Add Cool Whip and pineapple; mix well. Just before serving, add cookies.

CRANBERRY-RELISH MOLD

1 (#2) can pineapple (2 1/2 c.), crushed
2 pkgs. cherry Jello
3/4 c. sugar
2 c. hot water
1/2 c. cold water
1-2 T. lemon juice
1 1/2 c. ground raw cranberries
1 sm. orange, ground (1/2 c.)
1 c. chopped celery
1/2 c. chopped walnuts

Drain pineapple; reserve juice. Combine Jello and sugar; dissolve in hot water. Add cold water, lemon juice and reserved pineapple juice. Chill to a soft set. Add pineapple and remaining ingredients. Turn into 2-quart mold. Chill until firm; unmold.

CREAMY TUNA TWIST

Cindy Holm

1 c. Hellmann's mayonnaise
2 T. cider vinegar
Dash of pepper
4 oz. twist macaroni, cooked
1 (7-oz.) can tuna, drained, flaked
1 c. cooked peas
1 c. sliced celery
1/2 c. chopped red onion
1/4 c. snipped dill or 1 T. dried dill weed

In a large bowl stir together first 3 ingredients until smooth. Add remaining ingredients; toss until well-coated. Cover and chill.

CRUNCHY APPLE SALAD

Carolyn Franklin

1 c. diced unpeeled apples
1 c. diced bananas
1 T. lemon juice
1/2 c. drained pineapple
1/2 c. raisins
1/2 c. chopped pecans
1/3 c. mayonnaise

Put apples, bananas and lemon juice in a bowl and toss. Add pineapple, raisins and pecans; toss lightly. Add mayonnaise and toss just until mayonnaise is mixed thoroughly. Spoon into individual lettuce cups or into salad dish.

FROZEN FRUIT SALAD

Kathleen Krusak

4 egg yolks, beaten
1/8 tsp. salt
1/4 c. vinegar or lemon juice
2 c. whipping cream, whipped
1/4 c. sugar
3 c. pineapple, drained, diced
1/2 c. cut maraschino cherries
1 c. blanched almonds or other nuts

Mix egg yolks with sugar; add vinegar or lemon juice and salt. Cook in a double boiler until thick, stirring occasionally; cool. Add whipped cream until thick. Add rest of ingredients. Mix well and freeze.

JELLO SALAD

Gail Frider

1 pkg. orange Jello
1 c. hot water
1 pt. orange sherbet
1 can mandarin oranges, drained

Dissolve Jello in water. Add the oranges and sherbet. Put into a mold and chill.

LETTUCE SALAD

Missy Netzel

1 head lettuce
1/2 c. green pepper, diced
1/2 c. diced celery
1/2 c. diced onion
1 pkg. frozen peas
1 pt. Miracle Whip
2 T. sugar
1/4 c. grated cheddar cheese
Bacon, fried, crumbled

Tear lettuce into bite-sized pieces. Mix together lettuce, green pepper, celery, onion and peas. Spread Miracle Whip over lettuce mixture. Sprinkle sugar over Miracle Whip. Top with cheddar cheese and bacon. Cover tightly and refrigerate for couple of hours.

MACARONI RING FRUIT SALAD

Janet White

1/2 pkg. macaroni rings, cooked
1 beaten egg
1/2 c. sugar
1 T. flour
1/4 tsp. salt
Pineapple juice from 1 med.-sized can crushed pineapple (save pineapple)
1/2 pt. whipping cream, whipped
1 lg. can drained fruit cocktail
1/2 pkg. miniature marshmallows
1 med. jar maraschino cherries, halved

Cook egg, sugar, flour, salt and pineapple juice until thick, stirring constantly. Pour over macaroni rings. Refrigerate overnight or at least 8 hours. Add pineapple, whipping cream, fruit cocktail, marshmallows and maraschino cherries. Mix all together.

MANDARIN ORANGE SALAD

Jenny Blake

16 oz. whipped cream
12 oz. cottage cheese
1 lg. orange Jello
16 oz. crushed pineapple
3 cans mandarin oranges

Mix all together and chill; serve.

PASTA SALAD

Carol Zapra

Cauliflower
Broccoli
Tomatoes
Olives, whole, green and black
Cucumber
Pepperoni

Cut all ingredients small; mix all together. Add about 3/4 of 16-ounce bottle Viva Italian dressing. Add about 4 shakes Salad Su-

(continued)

preme salad seasoning. Let sit for about 1 hour. After 1 hour, add rotini noodles, up to one pound box, per recipe. Cover with foil tightly and let sit in refrigerator to blend together; stir a couple of times to coat noodles. Should sit about 3-4 hours before serving.

PASTA SALAD

Janet White

1 box mostaccioli noodles, cooked
1 green pepper, sliced
1 red pepper, sliced
2 cucumbers, sliced
1 lg. onion, chopped fine
2 c. chopped celery
1 c. cider vinegar
2 c. sugar
1 tsp. celery seed
1 tsp. salt

Heat sugar mixture until sugar dissolves; cool completely. Combine all together. Store in refrigerator. Improves with age.

PASTA SALAD

Penny Roberts

1 (16-oz.) box rotini noodles, colored twisted
1 can ripe olives
1 c. green olives
1/2 lb. pepperoni or hard salami
1/2 lb. Co-Jack cheese
1 (8-oz.) bottle zesty Italian dressing

Cook noodles; drain; rinse and cool Dice meat, cheese and olives. Toss with dressing. Make in a large bowl.

PEACH JELLO SALAD

2 sm. pkgs. peach Jello
1 (No. 2) can crushed pineapple, drained
2 lg. bananas

Prepare Jello as directed to soft set. Add both bananas.

Topping:

1/2 c. pineapple juice
2 T. cornstarch
1/2 c. sugar
2 T. butter
3 eggs

Cook until thick; remove from heat. Add 10 ounces cream cheese; beat this mixture until smooth; cool. Spread on top of set Jello. Top with chopped nuts if desired.

PRETZEL SALAD

Dawn Honkola

2 1/2 c. crushed pretzels
3 T. sugar
3/4 c. butter
8 oz. cream cheese
1 c. sugar
1 sm. can crushed pineapple
8 oz. Cool Whip
2 c. boiling water
1 lg. pkg. strawberry Jello
2 (10-oz.) pkgs. sliced frozen strawberries

(continued)

Layer first three ingredients in 9 x 13-inch pan. Bake at 400° for 8 minutes; cool. Mix next four ingredients and add over first layer. Seal all edges. Mix next three ingredients and let set for 10 minutes. Pour over top layer. Refrigerate until set.

PEACH JELLO SALAD

Sandi Cronin

2 sm. boxes peach Jello
1 (#2) can crushed pineapple, drained
2 lg. bananas
1/2 c. pineapple juice
2 T. cornstarch
3 eggs
1/2 c. sugar
2 T. sugar
10-oz. pkg. cream cheese

Make Jello as directed on package to a soft set. Add pineapple and bananas. Cook the pineapple juice, cornstarch, 1/2 cup sugar, butter and eggs until thick. Remove from heat; add cream cheese; beat until smooth. **COOL!!!** Spread onto **SET** Jello. Top with chopped nuts, optional. **Note:** Any flavor Jello may be used.

HAM AND PINEAPPLE SALAD

Kris Nordlinder

2 1/2 c. uncooked macaroni
8 oz. cream cheese, softened
20-oz. can crushed pineapple, drained, save liquid
1 T. sugar
1 tsp. salt
1 1/2 c. chopped cooked ham
1 c. sliced celery
16-oz. can mandarin orange slices, drained
Sliced almonds if desired

Cook macaroni; drain and rinse in large bowl. Beat cream cheese, pineapple liquid, sugar and salt until smooth. Stir in cooked macaroni, pineapple, ham, celery and mandarin oranges. Refrigerate 2-3 hours before serving. Garnish with sliced almonds if desired. Yields eight 1-cup servings.

RAW VEGGIE SALAD

Barb Johnson

1 head cauliflower
1-2 bunches broccoli
1 can sliced black olives
Sliced green olives
Sliced green onions
2 pkgs. Good Seasoning Italian dressing, mixed according to instructions

Marinate overnight.

RIBBON SALAD

Gail Frider

Layer 1:

4 (3-oz.) pkgs. Jello
1 c. boiling water
1/2 c. cold water

Layer 2:

1 pt. (16 oz.) sour cream
2 env. Knox gelatine
1/2 c. cold water (to soften gelatine)
2 c. milk
1 c. sugar
1 tsp. vanilla

Mix bottom layer Jello in a 9 x 13-inch pan. Mix all packages of Jello with boiling water and 1/2 cup cold water. Cool Jello to almost room temperature before putting on top of layers. Bring to boil 2 cups milk and one cup sugar. Stir until dissolved. Add gelatine mixture until smooth. Divide Russian cream into 3 equal measurements. Let cool to almost room temperature before putting on top of layers. Alternate layers of Jello and Russian cream. Allow plenty of time to make. **Suggested color for layers:** (1) red, (2) lemon, (3) lime, (4) orange (bottom).

SEAFOOD PASTA

Lisa Bonneville

1 sm. bag frozen salad shrimp
1 sm. pkg. frozen imitation crab meat
1/2 c. vinegar Italian dressing
1/2 onion, minced
1 c. finely chopped fresh raw broccoli
1 lb. cooked spaghetti noodles

Mix together and chill.

SEAFOAM SALAD

Dorine Milbridge

1 c. pear juice
2 1/2 c. mashed pears
1 sm. pkg. lime Jello
2 sm. pkgs. cream cheese
2 T. cream
1 c. whipping cream

Heat juice and dissolved Jello. When slightly stiffened, mix with cream cheese (thin with 2 tablespoons cream); beat with mixer until smooth. Add mashed pears and fold in whipped cream. Pour in Jello mold and set.

SEAFOOD SALAD

Penny Roberts

1 (7-oz.) pkg. macaroni rings, boiled, rinsed and cooled
1 (8-oz.) pkg. frozen shrimp, sm., cooked
1 green pepper
1 (8-oz.) mock crab
Radish shavings, to taste
Miracle Whip

Toss all above ingredients together. Stir in enough Miracle Whip to make salad. Season with Mrs. Dash.

SHOESTRING POTATO SALAD

Phyllis Lange

1 c. shredded carrots
1 c. diced celery
1 c. diced chicken or turkey
2 T. chopped onion
1 c. shoestring potatoes
1/2 c. Miracle Whip

Dressing:

1 beaten egg
1/2 c. sugar
2 T. vinegar
2 T. lemon juice
2 T. melted butter

Cook dressing ingredients until thick; cool. Mix Miracle Whip in other ingredients. Add dressing and just before serving, add shoestring potatoes.

SPAGHETTI SALAD

Mark Ruotsalainen

1 jar Schilling Salad Supreme
1 med. onion, diced
3-4 tomatoes, halved or quartered
2-3 cucumbers, halved or quartered
1 lg. green pepper
4 lbs. spaghetti, broken into 4 pcs. and cooked
20-oz. bottle Wishbone Italian dressing
2 pkgs. pepperoni, sliced and cut in half
Dash of pepper (no salt)
1 bottle stuffed salad olives

Mix all together and serve.

SPAGHETTI SALAD

Mary Mortenson

2 diced cukes
2 diced tomatoes
1 diced green pepper
1 bottle Salad Supreme
1 1/2 c. Italian dressing
1 lb. cooked spaghetti

Add Salad Supreme to cukes, tomatoes and green pepper and chill for 1 hour. Add salad dressing; chill and serve.

SPAM SALAD

Phyllis Lange

1 pkg. Creamettes, cooked
1/2 chopped green pepper
3 hard-boiled eggs, chopped
Salt and pepper
4 slices cheese, cubed
1/2 can Spam, cubed
3 T. sweet pickles, chopped
Mayonnaise or Miracle Whip

Put all ingredients into a large bowl. Mix with mayonnaise or Miracle Whip. Salt and pepper to taste.

SPINACH SALAD

Dona Krall

1 pkg. fresh spinach
1 can water chestnuts, sliced
1 can bean sprouts, drained
1/2 lb. bacon, fried
4 hard-boiled eggs

Dressing:

3/4 c. sugar
1/2 c. oil
1/2 c. vinegar

Tear up spinach and add above ingredients. Add dressing right before serving.

STRAWBERRY SALAD

Judy Ricker

1 1/2 c. crushed pretzels
1/2 c. sugar
1/2 c. melted butter
8 oz. cream cheese
4 oz. Cool Whip
1/2 c. sugar
2 pkgs. strawberry Jello
2 pkg. strawberries, frozen
2 c. boiling water

First Layer: Mix together pretzels, 1/2 cup sugar and melted butter. Pat into 9 x 13-inch pan. **Second Layer:** Mix together cream cheese, Cool Whip and 1/2 cup sugar. Spread onto pretzels. **Third Layer:** Make Jello; let thicken. Add strawberries. Spread on top of cream cheese mixture.

TACO SALAD

Barb Johnson

1 lb. hamburger, seasoned to taste
6 oz. shredded cheddar cheese
2 whole tomatoes
1 green pepper
1 med. onion
3 raw carrots, grated
1 head lettuce
1 can kidney beans, drained
Thousand Island dressing and taco sauce, mixed

Brown, drain and cool hamburger. Mix all ingredients, but don't add chips until just before serving.

TACO SALAD

Sheila Grotberg

2 T. onion
1/2 lb. ground beef
2 tomatoes, cut up
15-oz. can kidney beans
1/2 head lettuce, cut up
Taco seasoning
1/2 c. grated cheddar cheese
1/4 c. 1000 Island dressing
Dorito corn chips

Brown ground beef and onion. Then add 1/2 of the kidney beans, a pinch of salt and packet of taco seasoning; simmer for 10 minutes. Mix into the other ingredients listed above. Add chips just before serving.

VEGETABLE SALAD

Dona Krall

Slice raw:

1 head cauliflower
2 med. carrots
1 broccoli
1 green pepper
1 med. onion
6 hard-boiled eggs

Dressing:

1 c. mayonnaise
1/2 c. sour cream
1/3 c. sugar
1/2 lb. bacon, fried, crumbled

Mix; chill and serve.

WILD RICE SALAD

Janet White

1 1/2 c. uncooked wild rice
1 chicken or 3 chicken breasts
2 bunches green onions, sliced
1 green pepper, diced
1 can water chestnuts, diced
Chopped pimento
1 c. chopped celery
1 can mushrooms, drained
Salt
Pepper
Miracle Whip

Cook rice until tender, but not mushy; drain and rinse. Cook chicken; cool and dice. Add rest of ingredients. Moisten with Miracle Whip. **Note:** This can also be made with 1/2 cup long-grain white rice (not instant). May substitute ham or turkey. Can also add cubed cheese.

CHERRY JELLO MOLD

Barb Johnson

1 lg. pkg. cherry Jello
3 c. boiling water
2 T. lemon juice
1 can cherry pie filling

Dissolve Jello in water. Add lemon juice and pie filling. Mix into hot Jello. Mix until well blended. Put into greased Jello mold. When ready to serve, cover with Cool Whip and top with grated cheddar cheese.

FROZEN CORN

Phyllis Lange

1 pt. half & half
1 lb. butter

Cut off corn from 22 good-sized cobs. Put into roaster and bake 1 hour, covered.

SCALLOPED CORN

Pat Olson

1 can creamed corn
1/2 c. milk
1/2 c. cracker crumbs
1/4 c. each: chopped onions and green pepper
Salt and pepper
1 tsp. butter

Butter pan and add all ingredients. Bake 30 minutes at 350°.

BAKED POTATOES

Phyllis Lange

6 med. potatoes
1/2 c. milk
1/2 c. chicken bouillon
1 tsp. basil
1/2 tsp. salt
1/3 c. butter

Saute butter, milk, bouillon, basil and salt. Cut tender potatoes lengthwise and carve out potatoes; leave shell. Mix potatoes with all other ingredients. Put mixture back into shells. Bake at 350° for 30 minutes.

SOUR CREAM POTATOES

Missy Netzel

2-lb. pkg. frozen hash browns
1/2 c. melted butter
1 T. salt
1/2 c. chopped onion
1 pt. sour cream
10 oz. grated sharp cheddar cheese
1 can cream of chicken soup
1 can cream of mushroom soup

Mix; put into 9 x 13-inch pan. Top with 2 cups crushed cornflakes. Mix in 1/3 cup melted butter. Pour over hash browns. Bake at 350° for 1 hour.

PARTY POTATOES

Terri Richart

1 lg. pkg. frozen hash browns
1 can cream of mushroom soup
1 can cream of potato soup
1 can celery soup
1 pt. sour cream
1 onion, chopped fine

Mix all three soups together. Add everything together; mix well. Bake 1 1/2 hours at 300°. Serves 10-12.

GOLDEN PARMESAN POTATOES

Mark Ruotsalainen

6 lg. potatoes
1/4 c. Parmesan cheese
1/8 tsp. pepper
1/4 c. flour
3/4 tsp. salt
1/3 c. butter
Chopped parsley

Pare potatoes; cut into quarters or chunks. Combine flour, cheese, salt and pepper in a bag. Moisten potatoes with water and shake a few at a time in bag. Coat well with cheese mixture. Melt butter in 9 x 13-inch pan. Place potatoes in a layer in pan. Bake at 375° for 1 hour, turning once during baking. When golden brown, sprinkle with parsley.

SAUERKRAUT PIE

Dona Krall

6 c. mashed potatoes
2 can sauerkraut

Grease 2-quart casserole with butter; put half mashed potatoes in. Put can of sauerkraut over potatoes. Spread rest of potatoes over top and bake at 350° 1 to 1 1/2 hours, uncovered. Brush butter and pepper on top.

VEGETABLE CASSEROLE

1 (10-oz.) pkg. frozen broccoli
1 (20-oz.) pkg. frozen cauliflower
1 (8-oz.) jar Cheez Whiz
1 can cream of celery soup
1 can French fried onion rings

Cook veggies according to package; drain well. Mix rest of ingredients; heat until blended. Put veggies into greased casserole and pour sauce over them. Bake at 350° for 30 minutes.

BEER AND CHEESE SOUP

Barb Johnson

1/4 c. butter or margarine
1/4 c. grated celery
1/4 c. grated carrots
1/4 c. finely chopped green pepper
1/4 c. finely chopped onion
1/3 c. flour
3 cans chicken broth
1/4 tsp. white pepper
1 tsp. salt
3 c. shredded cheddar cheese
12 oz. light beer

In large saucepan melt butter or margarine. Add celery, carrots, green pepper and onion. Cook over low heat until soft, stirring frequently. Add flour. Blend in chicken broth, salt and pepper. Cook, stirring constantly until mixture thickens. Strain soup to remove vegetables. Puree vegetables in blender and return to saucepan. Place soup over low heat. Add cheese 1/2 at a time, stirring until melted. Blend in beer. Heat thoroughly, but do not boil. Serves 8.

WILD RICE CHEESE SOUP

Lisa Bonneville

1 c. diced ham
1 med. diced onion
1 T. margarine
1 c. wild rice, cooked and drained
4 c. milk
1 1/2 c. Velveeta cheese
1 can cream of mushroom soup
1 can cream of potato soup

Brown together ham, onion and margarine. Simmer together on low heat until cheese is melted; stir frequently.

FISH CHOWDER

Barb Johnson

Cut fillets into bite-sized pieces. Put enough water in pan to cover fish. Add a little salt, dill and garlic salt. Stir up a little; cover and let simmer for 1/2 hour. Add 1 cup Minute Rice with 1 cup water. Add Lipton soup with 4 cups water (use recipe on package). Let cook a while. Drop in dumplings.

MIRACLE SOUP

Judy Ricker

2 lg. onions
2 green peppers
1 lg. head cabbage
2 lg. stalks celery
2 lg. cans whole tomatoes
1 pkg. Lipton onion soup mix

(continued)

Cut up all vegetables into medium-sized pieces and cover with water. Boil 10 minutes. Add onion soup mix. Turn heat to simmer until vegetables are soft. Eat as much as you wish of the miracle soup, any time you are hungry. The more you eat the more weight you will lose. Store the soup in quart jars in refrigerator or in freezer. "Good Luck."

BROCCOLI SHRIMP SOUP

Teri Richart

1 pkg. frozen broccoli
1 can cream of shrimp
1 (8-oz.) pkg. cream cheese

Mix in blender, then pour sauce over broccoli. Cook for 10 minutes.

DELUXE HASH BROWNS

Janet White

1 lg. pkg. southern-style frozen hash browns
1 can cream of potato soup
1 can cream of celery soup
1 c. chopped onion
1 c. chopped green pepper
1 sm. carton sour cream

To taste:

Salt
Pepper
Parsley flakes
Paprika

Put all ingredients except parsley and paprika into large bowl. Let stand until you can mix together. Put into greased 9 x 13-inch cake pan. Sprinkle with parsley and paprika. Bake at 300° for 1 to 1 1/2 hours. Serves 12.

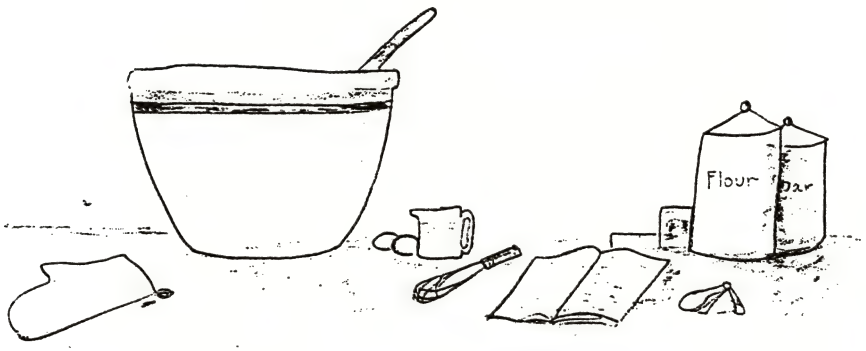
FRENCH DRESSING

Dawn Honkola

1 can tomato soup
1/2 c. salad oil
2/3 c. vinegar (white or dark)
2/3 c. sugar
1/2 tsp. salt
1 tsp. paprika
1/2 c. catsup
1 tsp. onion, chopped fine

Put into jar and shake before using.

Family Treasures



Cookbook

From K-mart
Families to Yours

MAIN DISHES AND CASSEROLES

PIZZA BURGERS

Mary Mortenson

1 lb. hamburger
1/4 lb. bacon, diced
1 lb. Jimmy Dean sausage
1 onion, diced
1 can tomato soup
1/2 to 1 lb. mozzarella cheese

Brown hamburger, bacon, sausage and onion. Add cheese and tomato soup. Cook until cheese melts. Put on hamburger buns and place open-faced under broiler.

PIZZA HOT DISH

Elaine Johnson

2 lbs. hamburger
1 lg. onion
1 tsp. garlic salt
1/2 c. water
1/4 tsp. pepper
1 c. cheese soup
1 (15-oz.) jar Ragu
1 (8-oz.) can tomato sauce
1 tsp. salt
1 tsp. oregano
12-oz. pkg. egg noodles
1 c. mozzarella cheese

Brown meat and onion; add rest of ingredients and simmer 1/2 hour. Cook noodles; mix with 1 cup cheese soup. Put 1/2 sauce in bottom of pan, then layer noodles, other half of sauce. Sprinkle top with cheese. Bake 1 hour at 350°.

TATER TOT HOT DISH

Mary Ann Synstelien

1 lb. hamburger
1 can string beans
1/2 pkg. onion soup mix
1 can creamed soup

Press raw hamburger into pan. Add beans, onion mix and creamed soup. Bake at 375° for 1/2 hour. Add frozen Tater Tots. Bake 1 1/2 hours more.

CHICKEN RICE HOT DISH

Peggy Hanson

3 1/2 c. water
1 can cream of chicken soup
1 can cream of mushroom soup
1 pkg. dry onion soup mix
Salt and pepper
1 c. Minute Rice

In large bowl combine water and soups. Put in 1 cup Minute Rice in large cake pan. Spread out; add chicken, skin side up, then pour above ingredients, covering chicken. Cook at 350° 1 1/2 to 2 hours.

TACO HOT DISH

Elaine Johnson

2 lbs. ground beef
1 pkg. taco seasoning
1 c. water
1 lg. (15-oz.) can tomato sauce
6 flat taco shells

Brown ground beef; drain fat. Add taco seasoning and water; simmer 15 minutes. Add sauce; simmer 5 minutes more. Spread layer of sauce in greased 9 x 13-inch pan. Place 6 taco shells in top of

(continued)

sauce. Do 3 layers this way; last layer, sprinkle chopped onion over all and top with shredded cheddar cheese. Bake, covered (foil), at 375° for 30 minutes. Serve with chopped tomatoes and lettuce on top. Hot sauce too, if you like. Yummy!!

COUNTRY CAPTAIN CHICKEN

Elaine Johnson

1 fryer
1/4 c. flour
1/4 tsp. pepper
1/4 c. butter
1 1/2 tsp. curry powder
1/2 tsp. thyme
1 lb. stewed tomatoes
1 med. onion, diced
1 green pepper, diced
1 clove garlic, crushed

Coat chicken (cut into 12 pieces) with flour mixed with salt and pepper. Brown in skillet in butter; remove. Add onion, pepper, garlic, curry powder, thyme to skillet. Stir over low heat to get up drippings. Add tomatoes. Place chicken in cake pan. Cover with sauce. Cook, covered, in moderate oven at 350° for 1 hour.

CHICKEN AND BROCCOLI CASSEROLE

Elaine Johnson

2 pkgs. frozen broccoli, slightly cooked
4 whole chicken breasts
2 cans cream of chicken soup
1 c. Hellmann's mayonnaise
1 c. sour cream
1/4 tsp. curry powder
1/4 c. milk
1/4 c. lemon juice
1/2 c. grated cheddar cheese

Cook chicken until tender in a casserole dish or cake pan. Layer broccoli and chicken. Cover with sauce. Add bread crumbs and cheese. Cover with foil. Bake 1 hour at 350°. **Sauce:** Soup, mayonnaise, sour cream, curry powder, milk and lemon juice.

HAM AND MACARONI TOSS

Maxine Ahlstrand

1 can cream of chicken soup
1/4 c. chopped onion
1/2 tsp. mustard
Dash pepper
1 c. diced cooked ham
1/4 c. chopped celery
2 T. chopped green pepper
Dash Tabasco sauce
2 c. cooked macaroni

Combine soup, celery, green pepper, mustard, onion, Tabasco sauce and pepper. Add macaroni and ham; chill. Serves 4 to 6.

TATER TOT HOT DISH

Marie Cline

1 lb. ground beef
Onion flakes
1 (8-oz.) pkg. Tater Tots
Dash of salt and pepper
1 can cream of chicken

Pack ground beef into 9 x 12-inch cake pan. Sprinkle with salt and pepper. Add onion flakes, then add soup. Smooth it on the top. Bake 1 hour at 350°.

TATER TOT HOT DISH

Helen Warren

2 lbs. browned hamburger
1 onion
1 1/2 cans creamed soup
1 bag Tater Tots
1 bag onion rings
1 can French-cut beans

Add creamed soup to browned hamburger and onions; heat. Layer Tater Tots, green beans and onion rings. (Save some onion rings for garnish.) Pour hamburger mixture over top. Garnish with left-over onion rings. Bake at 350° for 1 hour.

MOTHER-IN-LAW HOT DISH

Jodie Mannila

1 sm. cabbage
1 onion
6 slices bacon
2 T. sugar
1 med. can tomato sauce
3 c. water
1 lb. hamburger
1 c. uncooked rice
1 tsp. each: salt and pepper
Dash lemon juice

Brown meat and onion. Add rice, tomato sauce, water and seasonings. Layer mix with cabbage. Place bacon on top. Bake at 400° for 50 minutes.

CABBAGE ROLLS

Kathleen Krisah

1 med. head cabbage
1/2 c. rice
1/2 c. green pepper
1 tsp. pepper
1 1/2 lbs. ground beef
1 tsp. salt
1 egg
1/2 c. diced onion
2 c. water
1 (8-oz.) can tomato sauce

Place head in boiling salted water for about 8 minutes. Combine next 8 ingredients in a bowl. Divide into 8 balls; cover and cook over medium heat 25 minutes until cabbage is tender. Add tomato sauce; cook 15 minutes longer.

1-2-3 BAKE

Carolyn Franklin

1 lb. ground beef
1 (10 1/2-oz.) can condensed onion soup
1 (10 3/4-oz.) can condensed vegetable soup
2 T. parsley
1 (16-oz.) pkg. frozen crinkle-cut French fried potatoes
Catsup

Cook and stir ground beef in skillet until light brown; drain. Stir in soup and parsley; heat just to boiling. Heat oven to 350°. Place potatoes in ungreased 2-quart casserole. Pour ground beef mixture on potatoes; drizzle with catsup. Cover and bake 1 hour. Yields 4 to 5 servings.

HAMBURGER HOT DISH

Marie Cline

1 lb. ground beef
1 can tomato soup
Med.-sized onion
1 bag egg noodles
1 sm. can tomato sauce

Brown ground beef and onion. Boil noodles and drain water. Add ground beef and onions. Add tomato soup and tomato sauce. Bake in oven at 350° for 30-45 minutes.

CHOW MEIN HOT DISH

Betty Pittman

1 1/2 lbs. hamburger
1 c. celery, chopped
1 can cream of chicken soup
1 can water
1 can chow mein noodles
1 c. rice, cooked
1 c. onion, chopped
1 can mushroom soup
1/4 c. soy sauce

Brown hamburger, onions and celery. Add rest of the ingredients, except chow mein noodles; mix well. Put into baking dish. Sprinkle noodles on top. Bake in oven at 350° for 45 minutes to 1 hour.

LAZY DAY STROGANOFF

Maxine Ahlstrand

1 env. Lipton onion soup
1/2 can water
2 lbs. stew meat or cubed round steak
1 can cream of celery soup
1 can cream of mushroom soup

Mix ingredients together. Put into crockpot and cook all day or bake in oven at 275° for 3 1/2 to 4 hours. Stir in 1/2 cup sour cream before serving. Serve over noodles or rice.

PIZZA POTATOES

Maxine Ahlstrand

1 pkg. scalloped potato mix
1 1/2 c. water
4 oz. sliced pepperoni
1 (16-oz.) can tomatoes
1/4 tsp. oregano
4 oz. shredded mozzarella cheese

Place potatoes and seasoning; pack them into greased 2-quart casserole pan. Heat water, tomatoes and oregano to boiling point. Mix in with potatoes. Arrange pepperoni on top; sprinkle with cheese. Bake, uncovered, in oven at 400° for 30 minutes.

BAKED BEEF HASH

Maxine Ahlstrand

2 c. ground beef
Onion, minced
1 c. gravy
3 c. finely diced potatoes
Dash salt and pepper
2 c. buttered bread crumbs

Combine meat, cooked potatoes, onion, seasoning and gravy; blend thoroughly. Pour into greased casserole pan. Spread crumbs over top. Bake at 350° for 25-30 minutes. Serves four.

HAMBURGER BISCUITS

Maxine Ahlstrand

1 can Pillsbury buttermilk biscuits
1 lb. hamburger
1 c. barbecue sauce or pizza sauce
1 onion

Press buttermilk biscuits into ungreased cupcake tins. Brown hamburger and onion. Add barbecue sauce or pizza sauce. Sprinkle with grated cheddar cheese or mozzarella cheese. Bake at 400° for 10-15 minutes.

BROCCOLI CASSEROLE

1/2 c. chopped celery
1/2 c. butter
1/2 can water
1 (10-oz.) pkg. frozen broccoli
1/2 c. chopped onion
1 can cream of mushroom soup
1 (8-oz.) jar Cheez Whiz
1 c. Minute Rice

Saute celery, onion and butter. Cook Minute Rice. Combine all ingredients in a baking dish. Cook in oven at 350° for 45 minutes.

CHICKEN PIZZA

Gail Frider

4 breaded chicken breasts
2 c. pizza sauce
2 slices mozzarella cheese
Grated Parmesan cheese

Brown chicken breasts. Pour pizza sauce into 9 x 9-inch baking dish with chicken. Put mozzarella cheese on each one; sprinkle with grated Parmesan cheese. Bake in 350° oven for 35-40 minutes.

JOHNNY MOZZETT

Sheila Greenwaldt

1/2 c. butter or oleo
1 c. celery, chopped
2 onions, diced
2 green peppers, diced
1 lb. ground beef
1 lb. ground pork
1 lb. noodles, cooked
1 can tomato sauce
1 can tomato soup
2 tsp. salt
2 c. grated American cheese
1/3 c. green olives. optional
1 c. mushrooms, optional

Saute celery, green peppers, onions in butter. Brown meats. Add other ingredients; stir together. Put into baking dish. Top with cheese and bake at 350° for one hour.

CONEY BURGER

Sheila Greenwaldt

1/4 lb. American cheese
3 hard-boiled eggs
1 can tuna, rinsed
2 T. chopped green pepper
2 T. chopped onion
2 T. chopped olives, stuffed
2 T. chopped sweet pickle relish
1/2 c. mayonnaise

Mix all together and place on hamburger buns. Wrap in heavy-duty foil. Bake at 350° for 20-30 minutes. Makes 1 dozen.

MRS. BOIKE'S BARBECUED BEANS

Mildred Haugnn

1 lb. ground beef
1/2 c. chopped onion
1/2 tsp. salt
1/4 tsp. pepper
1-lb. 2-oz. can B & M beans
1/2 c. catsup
2 T. Worcestershire sauce
2 T. vinegar
1/4 tsp. Tabasco sauce, optional

Brown beef and onion. Pour off fat and add remaining ingredients; mix well. Pour into 1 1/2-quart casserole. Bake in 350° oven for 30 minutes.

CHICKEN PARMESAN

Kevin Haney

4 lg. chicken breasts, boned and skinned
1/3 c. grated Parmesan
1/3 c. bread crumbs
1/4 c. oil
1 lg. (15-oz.) can tomato sauce or Prego spaghetti sauce
Mozzarella cheese, sliced

Flatten breasts, dip in egg, then in mixture of cheese and crumbs. Brown chicken in oil until brown. Place in shallow baking pan. Pour 1/2 sauce over chicken. Top with mozzarella cheese, then add rest of sauce. Bake, uncovered, 1 hour at 350°.

CHIPPED BEEF CASSEROLE

Mildred Haugenn

1 pkg. dried beef
1 med. onion, chopped
1 T. beef bouillon
3 T. flour
2 c. water
2 c. sliced potatoes
2 c. sliced carrots
Canned fried onion or cracker crumbs

Saute cut-up dried beef with onion. Add all ingredients except crumbs. Pour into a casserole and top with crumbs or top with a pie crust for a pot pie. Bake at 350° for about an hour.

CHICKEN RICE HOT DISH

Peggy Hanson

3 1/2 c. water
1 can cream of chicken soup
1 can cream of mushroom soup
1 pkg. dry onion soup mix
Salt and pepper
1 c. Minute Rice
1 chicken, cut up

In large bowl combine water, soups. Put rice in large cake pan. Spread out chicken, skin side up, then pour ingredients over chicken. Cover, cook at 350° 1 1/2 to 2 hours.

PIZZA HOT DISH

Sheila Greenwaldt

1 lb. hamburger
3/4 bag wide egg noodles
2 jars Pizza Quick sauce
1 lg. bag shredded mozzarella
1 can cheddar cheese soup

Fry and drain hamburger; boil and drain noodles. Mix everything together. Put in cake pan or casserole dish. Bake at 350° for 20-25 minutes.

PIZZA

Sheila Grotberg

1 lb. ground beef or pork sausage
Chopped onion to taste
3 c. Bisquick
1 (12-oz.) can beer
1 can pizza sauce or 15 1/2-oz. jar thick spaghetti sauce
1 (4-oz.) can mushrooms
2 c. shredded mozzarella cheese
Olives, optional
Green peppers, optional

Heat oven to 425°. Grease 15 x 10 x 1-inch pan. Brown meat and onion. Mix Bisquick and beer; spread in pan. Carefully add sauce and other ingredients.

MEAT AND VEGETABLE LOAF

Jodie Mannila

2 lbs. ground beef
2 eggs
1/3 c. catsup
Salt and pepper
2 sm. grated potatoes
2 grated carrots1 chopped onion
Chopped celery
Chopped green pepper

Mix well and bake in loaf pan for 1 1/2 hours at 350°.

RICE STUFFED ZUCCHINI

Kris Norlinder

3 lbs. lg. zucchini or summer squash, 3 in. in diameter
1/2 c. chopped pecans
2 oz. (1/2 c.) shredded Swiss or Monterey Jack cheese
10-oz. pkg. Green Giant Rice Originals Frozen Rice Medley, thawed

Trim ends from zucchini; do not peel. Cut into 2-inch crosswise slices. Cook in boiling salted water until tender. Cool using melon baller or teaspoon. Hollow out center to about 1/4-inch shell. Discard seeds and pulp. Drain on paper towel. Heat oven to 400°, butter bottom of 13 x 9-inch pan. Combine rice, cheese, pecans. Spoon rice mixture evenly into zucchini shells; cover with foil. Bake at 400° for 15-20 minutes. Serves 6.

HAMBURGER AND SOUR CREAM

Lois Corradi

2 lbs. ground beef
3/4 c. bread crumbs
2 T. chopped onion
1 1/2 tsp. salt
1/2 tsp. pepper
1 c. sour cream
1 (4-oz.) can mushrooms

Mix into patties. Broil 3 inches away from broiler; 8 minutes for rare (4 minutes each side), 10 minutes for medium, 12 minutes for well done.

CRAZY CRUST PIZZA

Barb Johnson

Batter:

1 c. flour
1 tsp. salt
1 tsp. Italian seasoning
Pepper
2 eggs
2/3 c. milk

Topping:

1 (14-oz.) jar pizza sauce
Cooked Italian sausage or pepperoni or hamburger
Onions, mushrooms, green pepper or any topping you like

Mix the topping until smooth. Grease and flour 9 x 13-inch pan. Pour in batter. Add topping ingredients. Bake 25-30 minutes at 425°. Remove and top with mozzarella cheese; melt in oven.

CALICO BEAN HOT DISH

Dona Krall

1/4 lb. bacon, fried
1 lb. hamburger, fried
1 lg. onion, fried
1/4 c. brown sugar
1/2 c. ketchup
2 T. vinegar
1 T. mustard
1 tsp. salt
1 can lima beans
1 can kidney beans
2 cans B & M beans

Bake at 350° 1 1/2 hours.

HAM AND SPAGHETTI CASSEROLE

Carolyn Franklin

7 oz. uncooked thin spaghetti, broken into 2-in. pieces
2 c. cubed fully cooked ham
1 c. dairy sour cream
1 (10 3/4-oz.) can cream of chicken soup1 (4-oz.) can sliced mushrooms, drained (reserve 1/4 c. liquid)
1/2 c. sliced pimento stuffed olives
2 T. salt
1 tsp. dry mustard
1 tsp. Worcestershire sauce
3/4 c. bread crumbs
2 T. butter or margarine, melted
1 c. shredded cheddar cheese (about 4 oz.)

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Heat oven to 325°. Cook spaghetti as directed on package; drain. Mix spaghetti, ham, sour cream, soup, mushrooms, reserved mushroom liquid, olives, onion, seasoned salt, mustard and Worcestershire sauce. Pour into ungreased baking dish, 1 3/4 x 7 1/2 x 1 3/4 inches. Mix bread and butter. Mix 1/2 cup cheese and bread crumbs. Sprinkle over casserole. Bake until it begins to bubble, 30 minutes.

REUBEN CASSEROLE

Judy Ricker

1 3/4 c. drained sauerkraut
1/2 lb. thinly sliced corned beef
2 c. shredded Swiss cheese
3 T. Thousand Island dressing
2 med. tomatoes, sliced thinly
2 T. butter

Double this recipe for 9 x 13-inch pan. Preheat oven to 425°. In bottom of buttered casserole spread kraut, then corned beef, and then the cheese. Dab Thousand Island dressing onto the cheese. Add tomato. Dot with butter. **Topping:** 1 cup Rye Krisp (crumbed), 1/2 cup butter. Spread topping on ingredients. Bake 30 minutes until it bubbles.

CHICKEN AND RICE

Judy Ricker

1 c. raw rice (spread on bottom of 9 x 13-in. pan)
1 fryer chicken, cut up and salted

Place chicken on rice in pan. Mix one can cream of mushroom soup with 3 cans water and pour over rice and chicken in pan. Sprinkle one package Lipton dry onion soup on top and bake one hour in 350° oven.

CALICO BEANS

Gail Frider

1 lb. ground beef
1/2 lb. bacon
1 onion, chopped
1 c. catsup
1 (15 1/2-oz.) can butter beans
1 (15 1/2-oz.) can kidney beans
1 (15 1/2-oz.) can pork and beans
1/2 c. brown sugar
1 1/2 T. vinegar
1 tsp. mustard

Brown ground beef and bacon; drain off grease. Add remaining ingredients and bake at 350° for 45 minutes.

BEAN HOT DISH

Missy Netzel

1 lb. ground beef
1 c. chopped onion
1/2 or 1 lb. bacon, fried and crumbled
1 can kidney beans, drained
1 can butter beans, drained
1 lg. can pork and beans
1 c. ketchup
2 tsp. vinegar
1/4 c. brown sugar
1 T. dry mustard
1 tsp. salt

Brown ground beef; add onion and bacon. Add all the beans. Combine ketchup, vinegar, brown sugar, dry mustard and salt. Blend

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into ground beef and bean mixture. Place in casserole and bake 40 minutes at 350°.

PORK CHOP 'N' POTATO BAKE

Elaine Johnson

6 pork chops
Vegetable oil
Seasoned salt
1 can cream of celery soup
1/2 c. milk
1/2 c. sour cream
1/4 tsp. black pepper
1 (24-oz.) pkg. hash browns, thawed
1 c. shredded cheddar cheese
1 can French fried onions

Preheat oven to 350°. Brown chops in lightly greased skillet. Sprinkle with seasoned salt; set aside. Combine soup, milk, sour cream, pepper and 1/2 teaspoon seasoned salt. Stir in potatoes, 1/2 cup cheese and 1/2 can French fried onions. Spoon mixture into 9 x 13-inch pan. Place pork chops on top. Cover with foil and bake 90 minutes. Top with remaining cheese and onions. Bake 5 minutes more. Serves 6.

RITZ BROCCOLI BAKE

Bunny Burleigh

2 boxes chopped broccoli
1/4 lb. cubed cheese, Velveeta or some such
20 Ritz crackers, crushed
1 stick margarine, melted

Put broccoli in hot water to break up; drain. Arrange in order given. Bake 30 minutes at 350°. **Note:** Can be cut in half if you want to make a smaller amount.

MOCK RAVIOLI

Bunny Burleigh

Sauce:

1 1/2 to 2 lbs. ground beef
1 lg. onion, cut up

Add:

1 lg. (32-oz.) can tomato puree
1 1/2 T. Italian seasoning
3 tsp. salt
1 (12-oz.) can tomato paste
4 chicken bouillon cubes
1 puree can water

Filling:

1 c. bread crumbs
1 c. Parmesan cheese
1/2 c. oil
4 beaten eggs
1 pkg. frozen spinach, thawed

Brown sauce mixture together. Then add rest of ingredients; simmer 20 minutes; take off grease. Cook 1 package bone noodles. Let sauce and noodles cool. Then place a small amount of sauce in bottom of bowl or pan you will bake it in; a layer of noodles, then a layer or filling, then a layer of sauce and so on, ending with sauce. Bake at 350° for 1 hour or longer.

HOT DISH ROLL-UPS

Jan Knapp

1 lb. hamburger
1 can undiluted cheddar soup
1 sm. onion
1/2 green pepper, chopped
1/2 (8-oz.) pkg. mozzarella cheese
2 pkgs. crescent rolls

Brown and drain hamburger. Preheat oven to 375°. Unroll crescent rolls, form long rectangle on ungreased cookie sheet. Pinch holes together. Add soup, green pepper and onion to hamburger mixture. Put mixture down the middle of the crescent roll rectangle. Pull the edges to form a cylinder. Save some mixture to put on later. Bake 15 minutes or light brown. Remove from oven and put rest of mixture on top. Add mozzarella. Bake additional 5 minutes or golden brown.

HAMBURGER BEEF SALAMI

Alice Kivela

2 lbs. hamburger
1/4 tsp. onion salt
1 c. cold water
1/8 tsp. garlic salt
3 T. Morton Tender Quick salt
1/2 tsp. whole black pepper, crushed
1/2 tsp. mustard seed

Mix thoroughly; work mixture till pasty. Work and shape into small sausage, 50-cent size. Wrap in foil, tie ends tight. Let set in refrigerator for 24 hours, then put in boiling water to cover. Boil for 1 hour, making sure the water is boiling at all times. Keep in refrigerator or freezer. Improves with age.

BREAKFAST PIZZA

Jan Knapp

1 lb. Italian or pork sausage
1 pkg. crescent rolls
1 lb. shredded mozzarella cheese
5 eggs
Oregano
Salt
Pepper

Brown sausage and drain. Beat eggs, adding oregano, salt and pepper to taste. **GENEROUSLY** grease 9 x 13-inch pan. Press crescent dough in bottom to form crust. Layer browned sausage, then shredded cheese. Pour beaten eggs evenly over all. Bake at 400° for about 25 minutes.

TUNA NOODLE CASSEROLE

Janet White

1/2 (8-oz.) pkg. noodles
1 can drained tuna
1/2 c. Miracle Whip
1/3 c. chopped onion
1 tsp. salt
1 can cream of celery soup
1/2 c. milk
1 c. shredded cheese, American or Velveeta

Cook noodles until tender. Drain and combine with tuna, Miracle Whip and salt. Blend soup and milk in saucepan; heat until bubbly. Add cheese, stirring until melted. Combine cheese and soup mix-

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ture until melted. Combine cheese and soup mixture with noodles. Bake in large shallow covered casserole dish for 20 minutes at 425°.

PIZZA NOODLE BAKE

Marie Cline

4 oz. egg noodles
1 lb. hamburger
1/2 c. diced onion
1 (15-oz.) can tomato sauce
1 c. water
4 slices mozzarella cheese
1 tsp. salt
1/2 tsp. oregano

Brown hamburger and onion. Layer dish with uncooked noodles; add hamburger and onion. Mix remaining ingredients and spices; pour over noodles and hamburger. Top with cheese. Bake at 350° for 30 minutes.

QUICHE LORRAINE

Phyllis Lange

1 (9-in.) pie crust
12 slices bacon
1 c. shredded Swiss cheese
1/3 c. chopped onion
4 eggs
2 c. whipped cream
3/4 tsp. salt
1/4 tsp. sugar
1/8 tsp. pepper
Sauteed mushrooms

Beat eggs and beat in cream, salt, sugar and pepper. Sprinkle bacon, onion, cheese and mushrooms into pie crust. Pour cream mixture over bacon mixture. Bake 15 minutes at 425°. Reduce heat and bake 30 minutes at 300°. Done when knife comes out clean. Let stand 10 minutes; serve.

LASAGNA

Phyllis Lange

1 lb. hamburger
1/4 tsp. garlic clove
1 pkg. dry onion soup
1 1/2 c. water
1 lg. can tomato paste
2 sm. can tomato sauce
1/2 tsp. salt
1 tsp. oregano
1/2 c. sugar
1 T. basil leaf
1 pt. cottage cheese
2 T. parsley flakes
2 beaten eggs
2 tsp. salt
1/2 tsp. pepper

Brown hamburger. Add next nine ingredients and simmer for 30 minutes. In separate dish mix next five ingredients together. Cook noodles and drain. Layer in pan: noodles, cheese mixture, Parmesan cheese, meat sauce; repeat. Bake at 350° for 30-40 minutes.

BBQ CUPS

Kris Nordlinder

1 lb. hamburger
1 bottle barbecue sauce
1 sm. chopped onion
2 pkgs. buttermilk biscuits
1 lg. pkg. shredded cheddar cheese

Brown hamburger and onions; drain and add barbecue sauce. Press biscuits into greased muffin tins. Fill with hamburger mixture and bake at 350° for 12 minutes. Remove from oven and top with cheese. Bake another 5 minutes or until cheese is melted.

THREE-BEAN BAKE

Yvonne Hagen

1 lb. hamburger
1/2 c. chopped onion
1/2 c. catsup
1 tsp. salt
1 tsp. mustard
2 T. vinegar
1/2 c. brown sugar
1 can hot chili beans
1 lg. can pork and beans
1 can butter beans

Preheat oven to 350°. Fry hamburger and onions. Add all other ingredients except beans; heat. Add beans and put it oven. Bake for 40 minutes.

HAMBURGER, SAUSAGE CASSEROLE

Phyllis Lange

1 chopped onion
1 sm. green pepper, chopped
1 lb. hamburger
½ lb. pork sausage
¾ pkg. macaroni rings
1 can cream-style corn
1 can chicken rice soup
1 tsp. salt
Buttered bread crumbs

Brown onion, pepper and hamburger. Combine with other ingredients. Cover with buttered bread crumbs and bake at 350° for 45 minutes or until brown.

TUNA CONEY

Phyllis Lange

1 c. shredded American cheese
3 chopped boiled eggs
1 can tuna
2 T. chopped onion
2 T. chopped sweet pickle
2 T. chopped green olives
1/2 c. mayonnaise

Mix together; put on 1/2 hamburger bun. Top with mozzarella cheese and bake at 250° for 20 minutes or put under broiler until cheese melts.

HILLSHIRE FARM CASSEROLE

Phyllis Lange

1 lb. sausage, sliced to 1/2 in.
4 oz. curly noodles
2 T. chopped pimento
2 T. chopped green pepper
1/4 c. milk
1 can cream of mushroom or celery soup
1 c. shredded cheddar cheese
1 T. melted butter
1/2 c. soft bread crumbs

Brown and drain sausage. Cook and drain noodles. Add all ingredients in casserole dish. Bake at 350° for 35-45 minutes.

CABBAGE BURGERS

Jan Knapp

1 pkg. dry yeast
2 tsp. sugar
1/4 c. warm water
3/4 c. scalded cooled milk
1/2 tsp. salt
2 c. flour
1 T. butter

Knead until sticky. Cover and let rise for 1/2 hour.

Cabbage Filling:

3 c. chopped cabbage
1 chopped onion
1/2 tsp. Accent
Salt and pepper to taste
1 1/2 c. water
1 lb. hamburger

Brown hamburger in skillet. Add cabbage, onion, salt, pepper, Accent and water. Cook until water is all gone; cool. Roll out dough on floured surface; cut into squares. Add cabbage filling and shape into buns. Bake at 350° until golden brown. Wipe top of buns with butter.

BAKED CHOW MEIN

Shirley Lunberg

1 1/2 lbs. hamburger, browned
2 med. onions, chopped
2 c. celery, chopped
1 can tomato soup
1 soup can water
1 can mushroom soup
3 T. soy sauce
1 can chow mein noodles

Saute onions and celery with meat. Mix all ingredients and bake 40 minutes at 350°.

DORITO CASSEROLE

Mark Ruotsalainen

1 lb. hamburger
1 sm. can chopped green chili peppers
1 can mild enchilada sauce
1 can cream of mushroom soup
1 pkg. Doritos
1 pkg. Monterey Jack cheese, grated

Brown hamburger, stirring until crumbly; drain. Add next 4 ingredients, mixing well. Cook until bubbly. Spread Doritos in baking

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dish. Spoon soup mixture over Doritos. Top with cheese. Bake at 400° until cheese melts.

FOUR-BEAN CASSEROLE

Phyllis Langae

1 (16-oz.) can lima beans
1 (16-oz.) can butter beans
1 (16-oz.) can kidney beans
1 (2-lb.) can baked beans
¾ c. brown sugar
4 med. chopped onions
⅓ lb. bacon, cut in one inch strips
½ c. vinegar

Drain beans. Brown last four ingredients. Add beans to bacon mixture. Bake, uncovered, in 350° oven for 2 hours.

LASAGNA CASSEROLE

Dorine Milbridge

1 lb. hamburger
1 tsp. seasoned salt
2 cloves garlic, crushed
1 sm. onion, chopped
½ tsp. pepper
1 qt. or 2½ cans tomatoes
1 pkg. spaghetti sauce mix
½ lb. lasagna noodles, cooked
½ lb. mozzarella cheese
½ c. cottage cheese
½ c. Parmesan cheese

Season meat with salt and brown. Add garlic, onion and pepper. Simmer slowly, uncovered, for 10 minutes. Stir in tomatoes.

CALICO BEANS

Carolyn Franklin

1 lb. hamburger
½ lb. bacon
½ c. chopped onion
½ c. catsup
½ c. brown sugar
1 tsp. salt
1 tsp. mustard
2 tsp. vinegar
1 can pork and beans
1 can kidney beans
1 can lima beans

Brown hamburger and bacon till well done. Add onion. Mix all other ingredients together. Bake in oven 40 minutes at 350° or in crockpot.

BROCCOLI CASSEROLE

Dona Krall

2 pkgs. frozen broccoli
1 can cream of mushroom soup
½ c. mayonnaise
¼ c. butter, melted
1 onion, diced
½ c. grated cheddar cheese
½ pkg. stuffing mix

Slightly cook and drain broccoli. Combine with rest of ingredients, except stuffing and butter. Place in a 2-quart casserole. Mix stuffing and butter and sprinkle on top. Bake at 350° 30 minutes, uncovered.

PIZZA BURGERS

Janet White

6 slices bacon
1 lb. hamburger
1 can tomato soup
1 T. oregano
1 c. shredded mozzarella cheese
Dash of garlic salt

Cut bacon in small pieces; brown and drain. Brown hamburger; drain. Add bacon, salt, oregano and soup. Spread on 1/2 hamburger bun; top with cheese. Place under broiler until bubbly. **Note:** You can substitute pizza sauce for the soup; if you do, omit oregano.

EASY TUNA PIE

Sandi Cronin

1 (9-in.) pie shell
1 (12-oz.) can tuna
1 c. shredded cheese
1/2 c. chopped onion
3 eggs
1 c. mayonnaise/salad dressing
1/2 c. milk

Toss tuna, cheese and onion; pour into baked shell. Stir together eggs, mayonnaise and milk. Slowly pour over tuna mixture. Bake at 375° 50 minutes or when knife comes out clean. Serves 8.

CORNED BEEF HOT DISH

Dona Krall

1 (8-oz.) pkg. wide noodles
4 oz. shredded American cheese
2 cans cream of mushroom soup
1/2 c. chopped onions
1 can corn
1 can corned beef, shredded
2 c. milk
3/4 c. buttered bread crumbs

Cook noodles. Mix all ingredients together. Sprinkle bread crumbs on top. Bake, covered, at 350° for 1 hour.

FRENCH FRY HOT DISH

Kris Nordlinder

1 lb. hamburger
1 can onion soup
1 can cream of chicken soup
1 can cream of mushroom soup
1/4 c. chopped onions
1 (7-oz.) can creamed corn
1 bag French fries

Preheat oven to 375°. Spread French fries in bottom of a 9 x 13-inch pan. Brown hamburger and onion. Mix soup and corn together; stir into meat; pour over fries. Bake 50 minutes.

MEAL IN ONE

Linda Frame

4 pork chops
1 can French fried onions
4 to 6 med. potatoes, sliced thin
1 can cream of mushroom soup
1 can green beans

(continued)

In shallow baking dish layer potatoes, green beans with about 1/2 of the juice from the can, pork chops, cream of mushroom and top with French fried onions. Cover with aluminum foil and bake at 350° for 1 to 1 1/2 hours or until pork chops are done.

HAMBURGER VEGETABLE HOT DISH

Missy Netzel

1 1/2 lbs. ground beef
1 c. precooked celery (in 1 c. water)
1 can chicken rice soup
1 can chow mein noodles
1 can cream of mushroom soup
1 pkg. frozen vegetables
1/4 lb. cheese slices

Brown meat and add rest of ingredients. Bake at 300° for 1 to 1 1/2 hours. Last 20 minutes, add cheese slices.

TUNA ON A SHOESTRING

Gail Frider

1 can tuna
1 c. shredded carrots
1 c. diced celery
1/4 c. minced onion
3/4 c. salad dressing
1 (4-oz.) can shoestring potatoes

Separate tuna into large bowl. Add carrots, celery, onion and salad dressing. Toss until tuna is well coated with dressing. Cover and chill. Just before serving, fold in potatoes. If desired, garnish with parsley and carrot curls.

HAMBURGER CHOWDER

Dona Krall

1 lb. browned hamburger
1 lg. onion
1 clove garlic
1 tsp. chili powder
2 cans bean with bacon soup
1 lg. can tomatoes
1 can vegetables
2 c. water

LASAGNA HOT DISH

Yvonne Hagen

1 lb. hamburger
1 tsp. oregano
1 (15-oz.) jar Ragu
Pkg. grated American cheese
1 sm. chopped onion
1 sm. can tomato sauce
1/2 pkg. dumpling noodles
Pkg. mozzarella cheese

Cook noodle as on package directions. Place on bottom of cake pan. Brown hamburger and onion; add tomato sauce, Ragu and oregano. Simmer for 1/2 hour. Pour sauce over noodles. Top with cheese. Bake for 30 to 40 minutes in oven at 350°.

MICROWAVE PIZZA HOT DISH

Gail Frider

1 lb. ground beef
1 clove garlic, minced
1 (4-oz.) can mushroom pieces
1/2 c. sliced olives
1 tsp. salt
1/8 tsp. pepper
2 c. uncooked noodles
1/4 c. Parmesan cheese
1 sm. chopped onions
1 (6-oz.) can tomato paste
1/2 to 1 c. chopped pepperoni
1/3 c. chopped green peppers
1/4 tsp. leaf oregano
2 c. water
1 c. shredded mozzarella cheese

Crumble ground beef into 2-quart glass casserole; add onion and garlic. Microwave (full power), uncovered, 5 to 6 minutes or until meat is set, stirring once; drain. Stir remaining ingredients, except cheeses, into meat mixture. Microwave, covered, for 15 to 17 minutes or until noodles are tender, stirring 2 or 3 times. Sprinkle with cheeses. Microwave, uncovered, 1 to 1 1/2 minutes or until cheeses are melted.

CHICKEN BROCCOLI HOT DISH

Betty Pittman

1 lg. bag broccoli
5 chicken breasts, cooked
1 c. mayonnaise
1/4 c. melted butter
1/2 c. Velveeta cheese
1 lg. bag cauliflower
2 cans cream of chicken soup
1 tsp. onion powder
2 T. lemon juice
1/2 c. cheddar cheese

Mix together: cream of chicken soup, mayonnaise, onion powder, butter, lemon juice, cheeses. In 9 x 13-inch pan place a layer of seasoned croutons and Parmesan cheese, just sprinkle a little on. Layer: Broccoli, cauliflower, chicken, croutons; pour mixture over this. Sprinkle with Parmesan cheese and cheddar cheese. Bake at 350°, covered, for first 45 minutes. Bake, uncovered, for 15 minutes.

LASAGNA

Maxine Ahlstrand

1 lg. jar spaghetti sauce
4 Italian sausage
Big container cottage cheese
2 eggs
2 lbs. hamburger
2 sm. cans tomato sauce
1/2 c. Romano cheese
3 lbs. mozzarella cheese

Take casings off sausage and brown with hamburger, garlic, salt and pepper. Open up sauce and heat. In bowl add cottage cheese, Romano and eggs; mix well and set aside. Boil lasagna noodles for 7-8 minutes, about 12 noodles. Add sauce to hamburger and heat. In 9 x 13-inch pan layer one layer of meat sauce, one layer of noodles, then cottage cheese, then mozzarella cheese. Repeat sauce, noodles, cottage cheese, mozzarella. On top put sauce and mozzarella. Use a cookie sheet under pan. Bake at 375°. Bake for 30 to 45 minutes. Let set out of oven for 15 minutes.

ONE-CRUST CHICKEN POT PIE

1/3 c. margarine
1/3 c. diced onions
1/8 tsp. dried thyme
2/3 c. milk
1 3/4 c. cut-up cooked chicken or turkey
1 1/2 c. Bisquick mix
3 T. margarine
1/2 c. Bisquick mix
1/4 tsp. pepper
1 1/2 c. chicken broth
1 (10-oz.) pkg. frozen peas and carrots
3 T. hot water

Heat oven to 425°. Heat 1/3 cup margarine in 2-quart saucepan until melted. Stir in 1/4 cup Bisquick, onion, pepper and thyme. Cook over low heat until it's bubbly; remove from heat. Stir in chicken broth and milk. Heat to boiling; add chicken and frozen vegetables. Heat through and keep warm. Mix remaining ingredients until dough forms. Roll or pat into 9-inch squares. Pour chicken mixture into ungreased square pan, 9 x 9 x 2 inches. Place dough over chicken mixture. Cut slits in center to allow steam to escape. Bake until crust is deep golden brown, 20-25 minutes. Serves four to five.

COLD PIZZA

Helen Warren

2 pkgs. crescent rolls
2 (8-oz.) pkgs. cream cheese
3/4 c. mayonnaise
1/2 c. milk
1 T. dill weed
1/2 tsp. garlic salt
1/2 c. onion
1 c. carrots
1 c. mushrooms
1 c. broccoli
1 c. cauliflower
1 c. black olives

Spread crescent rolls onto cookie sheet and bake; cool. Combine cream cheese, mayonnaise, milk, dill weed and garlic salt; mix. Spread over crust. Finely chop vegetables and neatly spread over top.

PORK CHOPS WITH CROUTON STUFFING

Nancy Bombich

8 pork chops
1 c. chopped celery
1/2 c. chopped onion
4 T. butter
2 c. water
1 env. chicken noodle soup mix
1 tsp. sage
4 c. bread cubes

Brown chops; season with salt and pepper; remove chops. In same pan cook celery and onion in butter until tender. Add water, soup mix, sage, bread cubes and stir until moistened. Put into greased 13 x 9-inch dish; top with browned chops and cover and bake at 350° for 45 minutes.

CREAMED CORN HOT DISH

1 lb. ground beef
1 onion
4 c. potatoes, sliced
1 can creamed corn
1 can cream of chicken soup
1 soup can of milk

Mix all ingredients in casserole pan. Bake at 350° for 2 1/2 hours.

SCRUMPTIOUS SALMON PIE

Mike Brown

Step 1:

1 c. cauliflower
1 c. broccoli
Onion
Green pepper
1 c. drained salmon

Step 2:

3 eggs
1 1/2 c. milk
3/4 c. Bisquick
Grated cheese

Step 1: Cut into small pieces: 1 cup cauliflower and broccoli; cook and drain. Put into bowl and add onion and green pepper. Add 1 cup drained salmon. **Step 2:** In separate bowl mix 3 eggs, 1 1/2 cups milk and 3/4 cup Bisquick. Pour Step 1 into bottom of pie pan, baking dish or cake pan. Cover with grated cheese, then top with Step 2. Bake at 350° for 25 minutes or until golden brown.

HAMBURGER POTATO CASSEROLE

Mary Mortenson

4 or 5 raw potatoes, sliced
1 lb. hamburger
1 can vegetable beef soup
1 can cream of mushroom soup

Place potatoes on bottom of greased 2-quart casserole, next break up raw hamburger on top of potatoes. Add soup over the top and season. Cover and bake at 325° for 2 hours or until potatoes are done.

LASAGNA BREAD

Sheila Grotberg

1/2 lb. sausage
1/2 lb. hamburger
3/4 c. chopped onion
1/2 clove garlic, minced
1 T. parsley flakes
1/2 tsp. leaf basil
1/2 tsp. leaf oregano
1/2 tsp. salt
Dash of pepper
1 sm. can tomato paste
1 c. creamed cottage cheese
1 egg
1/2 c. grated Parmesan cheese
2 cans crescent rolls
1 T. milk
2 (7 x 4-in.) slices mozzarella cheese

Meat mixture: Brown; add all seasonings, onion, paste and simmer for 10 minutes. **Cheese:** Combine cottage cheese, egg, and Parmesan cheese. Press crescent rolls onto a 15 x 13-inch pan; one can for bottom, one can for top. Leave a border on bottom sides

(continued)

enough to make into an envelope. Follow meat with cheese mixture placing sliced mozzarella cheese on top. Close the two crusts together. Brush with milk. Bake at 350° for 25 minutes. Serves 6-8.

WILD RICE HOT DISH

Jenny Raihala

1/2 c. raw wild rice
1/2 c. raw white rice
1 c. chopped celery
1/2 c. chopped onion
2 c. water
1 can beef consomme or beef broth
1 can mushrooms, drained

Put all ingredients into greased casserole dish; cover and bake in 350° oven for 60-90 minutes, or until rice is soft. Add 1 tablespoon butter and stir. Season with salt and pepper to taste. Serve hot as a side dish or in place of potatoes.

ONE-CRUST CHICKEN POT PIE

1/3 c. margarine
1/3 c. diced onion
1/8 tsp. dried thyme
2/3 c. milk
1/2 c. Bisquick mix
1/4 tsp. pepper
1 1/2 c. chicken broth
1 (10-oz.) pkg. frozen peas and carrots
1 3/4 c. cut-up chicken or turkey
1 1/2 c. Bisquick mix
3 tsp. hot water
3 T. margarine, softened

Heat oven to 425°. Heat 1/3 cup margarine in 2-quart saucepan until melted. Stir in 1/2 cup Bisquick, onion, pepper and thyme. Cook over low heat until it's bubbly; remove from heat. Stir in chicken broth and milk; heat to boiling. Add chicken and frozen vegetables. Heat through and keep warm. Mix remaining ingredients until dough forms. Roll or pat into 9-inch square. Pour chicken mixture into ungreased square pan, 9 x 9 x 2 inches. Place dough over chicken mixture. Cut slits in center to allow steam to escape. Bake until crust is deep golden brown, 20 to 25 minutes. Yields 4 to 5 servings.

VEGETABLE PIZZA

Mike Brown
Gail Frider

2 pkgs. crescent rolls
8 oz. cream cheese
1/2 c. Miracle Whip
1 tsp. dill weed
Dash of onion powder
2 T. taco sauce
Salt and pepper to taste

Combine and spread onto cooled crust. Cover with dry combination of finely sliced and chopped raw veggies. Top with shredded cheese if desired. Refrigerate.

CHICKEN OR TURKEY HOT DISH

Mary Ann Synstelien

1 (3 1/2-lb.) chicken, fried or leftover turkey
1 (7-oz.) pkg. Creamettes, uncooked
1 can cream of mushroom soup
1 can celery soup
2 c. milk
1 (8-oz.) can mushroom pieces and juice
1/2 green pepper
1 med. onion, diced
1 sm. jar pimentos and juice
1/2 lb. Velveeta cheese, cubed

Boil chicken and take meat off bones. Mix everything together. **Note:** This is better if refrigerated the night before baking. Bake 1 1/2 hours at 350°. Stir occasionally. Serves 8.

PIZZA HOT DISH

Bunny Burleigh

1 lb. hamburger
1/2 tsp. onion salt
1/2 tsp. garlic salt
1/2 tsp. salt
1 tsp. oregano
1 can tomato soup
1/3 c. water
2 c. cooked wide noodles
1/2 lb. shredded mozzarella cheese

Bake 45 minutes at 350°. Last 15 minutes, put 1/2 cup cheese on top.

SLOPPY JOES

Cheryl Olson

Cut and brown:

2 lbs. hamburger
1/4 lb. bacon

Then add:

Onions
Celery
Green peppers
1 T. Worcestershire sauce
2 cans tomato paste
3/4 jar chili sauce

Mix well and cook for 1/2 hour. Bake 45 minutes at 350°.

PIZZA MEAT LOAF

Cheryl Olson

2 lbs. hamburger
1/2 c. onions
1/2 c. Parmesan cheese
1 tsp. oregano
1 (8-oz.) can pizza sauce
1 c. cracker crumbs
2 eggs
Salt and pepper
1 c. milk
4 oz. mozzarella cheese

Mix hamburger, onions, eggs, Parmesan cheese, salt, pepper, oregano, milk and cracker crumbs. Put into pan. Bake 45 minutes at 350°. Spread pizza sauce over loaf and top with mozzarella cheese. Bake again 8-10 minutes.

TACO PIE

Barb Johnson

1 pkg. biscuits (Pillsbury)
1 1/2 lbs. ground beef, browned and drained
1 lg. can tomato sauce
2 T. Prestos taco seasoning

Press biscuits into a greased 9 x 13-inch pan. Mix remaining ingredients and put over dough. Sprinkle with grated cheese. Crush corn chips on top. Bake at 375° 20-25 minutes.

RAW HOT DISH

Barb Johnson

1 lb. ground beef
1/2 c. onions, cut up
1 c. celery

Add:

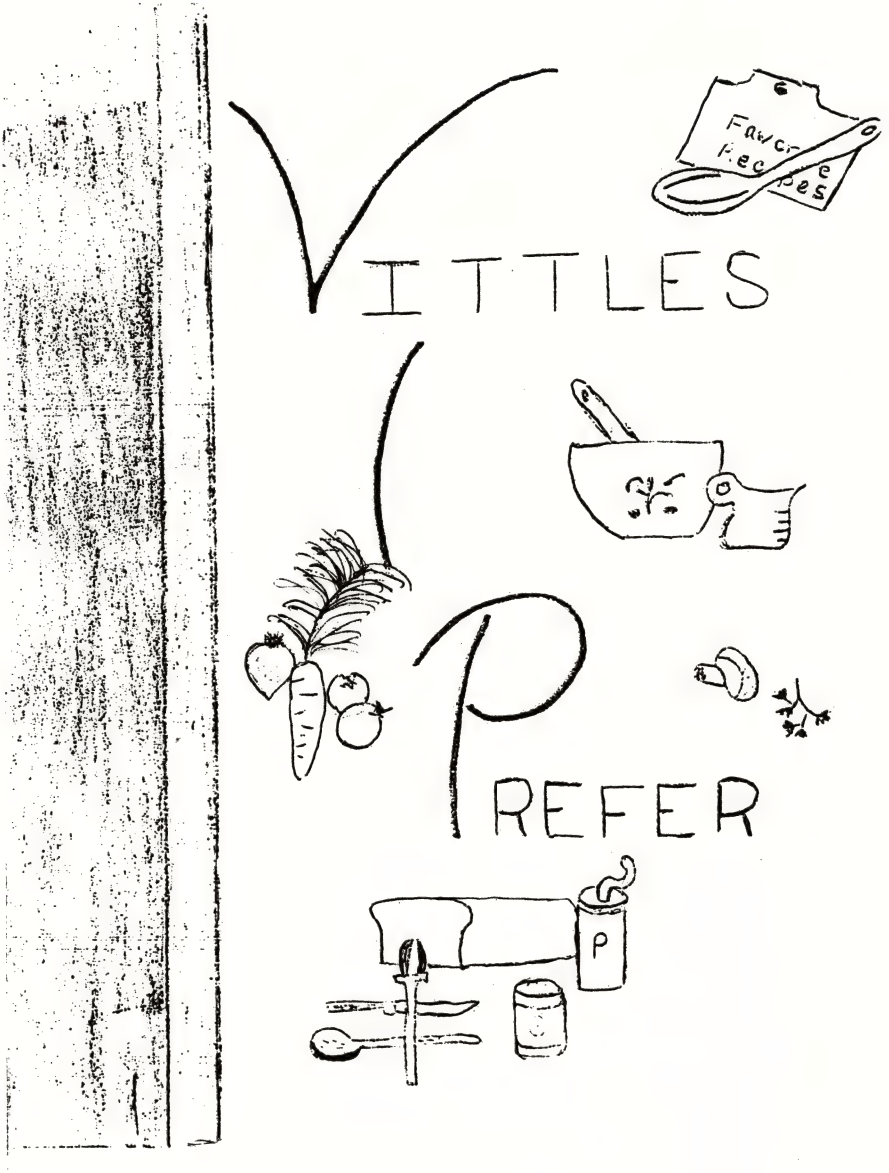
1 can mushroom soup
1 can cream of chicken soup
1 can milk
1 (6-oz.) bag uncooked egg noodles

Mix together and bake 1 hour at 325°.

TACO PIE

1 pkg. crescent rolls
1 lb. hamburger
½ c. chopped onions
⅓ c. sliced black olives and ⅓ c. mushrooms
1/2 pkg. taco seasoning
1 (8-oz.) can tomato sauce
Shredded cheese
1/2 c. sour cream

Press crescent rolls into pie pan, poking holes in bottom to prevent air bubbles. Brown hamburger and onion; drain. Add olives, mushrooms, taco seasoning and tomato sauce; simmer 10 minutes. Put into pie pan and cover with sour cream. Bake in 350° oven for 20-25 minutes. Sprinkle with shredded cheese and bake 10 additional minutes. Garnish each slice with chopped tomatoes, onions and shredded lettuce or eat plain.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MEAT, POULTRY AND SEAFOOD

SWISS STEAK IN SOUR CREAM

Jodie Mannila

Mix steak with flour, salt and pepper. Brown both sides in hot shortening. Add 2 sliced onions, 1 cup sour cream and 1/2 cup grated cheese. Cover pan tightly and simmer for 2 hours.

BEEF-PEPPER ORIENTAL

Mary Mortenson

1/4 c. oil
1 clove garlic
1 tsp. ginger
2 1/2 lbs. flank steak (round steak), cut into strips
2 lg. green peppers, cut into strips
1/2 c. onion
1/2 c. celery
1 c. bean sprouts
2 cans tomato sauce
1 tsp. sugar
Pepper
2 T. soy sauce

Brown meat quickly in oil, garlic and ginger; remove meat. Add peppers, onions and celery; cook 2 minutes. Add soy sauce, tomato sauce, sugar and pepper. Cook 3 minutes. Add meat and bean sprouts and simmer. Serve on rice.

STEAK BAKE

Cheryl Olson

1 round steak, cut in 1/2-in. wide strips
1 onion in rings
1 green pepper in rings
1 (4-oz.) can mushrooms
2 T. dark molasses
2 T. soy sauce
1 lg. can tomatoes
1 can French-style green beans
2 T. flour

Brown steak; add all except flour and beans. Simmer for 15 minutes. Sprinkle flour, then add beans. Bake at 400° for 20-30 minutes.

DAGO BEEF

Judy Ricker
Donna Wiirre

6-lb. beef roast
3 lg. onions, sliced
1 tsp. Accent
1/2 tsp. onion salt
1/2 tsp. garlic salt
1/2 tsp. oregano
1/2 tsp. Italian seasoning
1/4 tsp. basil
Fennel seed to taste
Parsley to taste

Put roast, onions and seasoning into pan. Fill half full of water; cook until tender. Remove from juices and cool. Trim off any excess fat. Slice meat thin. Measure spices again and layer meat and spices. Pour seasoned broth and onions over meat and cook slowly for about an hour. Serve on torpedo buns with lettuce and tomato. Super.

BEEF AU JUICE

Mary Cossalter

1 (3 to 4-lb.) boneless beef roast
1 med.-sized onion, chopped or sliced
1 env. onion soup mix
Water

In a roaster put roast, onion and water to cover 3/4 of the roast. Salt and pepper to taste. Bake at 350° for 1 hour. Remove from oven and let cool. To the juice add the onion soup mix. Slice beef as thin as possible and return it to the juice. Bake at 350° for 2-3 hours. Serve on hard rolls or hoggie buns.

CHINESE PEPPER STEAK

Dawn Honkola

1 1/2 lbs. round steak
1/4 c. salad oil
1 c. water
1 med. onion
1/2 tsp. garlic salt
1/4 tsp. ginger
2 T. soy sauce
2 med. green peppers
2 med. tomatoes
1 T. cornstarch
2-3 tsp. sugar, optional

Cut steak into strips and brown. Stir in water, onion, garlic salt and ginger. Heat to boiling, reduce heat. Simmer 12-15 minutes. Add pepper slices during last 5 minutes. Blend cornstarch, sugar, soy sauce into meat mixture; thicken. Cut tomatoes into 1/8 pieces; cook until done. Serve over rice.

MARINATED CHICKEN WINGS

Phyllis Lange

20-25 wings or drummies
1 c. water
3/4 c. soy sauce
1 c. sugar
1/3 c. pineapple juice
1/4 c. oil
1 tsp. garlic powder
1 tsp. ginger

Place chicken in pan. Combine all ingredients and pour over chicken. Marinate in refrigerator overnight. Bake, uncovered, in 275° oven 3 hours. Turn chicken once each hour.

CURTIS'S BARBECUED CHICKEN IN A BAG

Mary Mortenson

3 lbs. chicken parts, cut up
3 T. ketchup
2 T. vinegar
1 T. lemon juice
2 T. Worcestershire sauce
1/4 c. water
2 T. oil
3 T. brown sugar
1 tsp. salt
1 tsp. dry mustard
1 tsp. chili powder
1 tsp. paprika

Sprinkle salt over chicken. In a saucepan mix ketchup, vinegar, lemon juice, Worcestershire sauce, water and oil. Add dry ingredients and heat slowly to boiling. Do not boil. Dip each piece of chicken in this hot sauce and place the pieces in a 9 x 12-inch baking dish. Place pan in a large paper bag. Staple the bag closed

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or use paper clips to close the end. Bake at 350° for 2 hours. Use center rack. Do not peek during cooking time.

CHICKEN FRIED STEAK

Sandi Cronin

4 beef cubed steaks

Mix:

1/2 c. flour
1/2 c. bread crumbs

Beat:

1 egg
1/4 tsp. salt
1/2 tsp. paprika
1/2 tsp. basil

Dip cubed steak into egg mixture, then into crumb mixture. Saute in 1 tablespoon margarine 3 minutes per side. Serve with grilled onions and cream gravy.

Cream Gravy (mix):

1 c. milk
1 T. cornstarch

Add:

2 T. margarine
1/4 tsp. salt
1/8 tsp. pepper

Stir constantly, bringing to boil. Boil 1 minute.

SWEET AND SOUR SPARERIBS

Sandi Cronin

4 lbs. pork spareribs
1 (10-oz.) can crushed pineapple with juice
3/4 c. ketchup
1 1/2 tsp. salt
1/4 tsp. Tabasco sauce
1/4 tsp. chili powder
1 c. water
1 tsp. dry mustard
1/2 c. brown sugar
1 can tomato sauce
2 lg. onions

Simmer pork in 3 quarts salted water for 40 minutes; drain. Mix pineapple and juice and all other ingredients. Alternate layers of ribs, onions and sauce. Cook 1 hour or until tender at 350°.

ITALIAN-STYLE PORK CHOPS

Jenny Blake

2 tsp. butter
4 (1/2-in.) thick pork chops
1 lb. bell pepper, chopped
1 lg. onion
1/2 tsp. minced garlic
1 (8-oz.) can tomato sauce
1 T. red vinegar wine
2 tsp. sugar
1 tsp. dried parsley
Dash of salt
Dash of pepper
1/2 c. chicken broth

Melt butter in large skillet over medium-high heat. Add pork chops; cook 2-3 minutes per side until brown. Remove to shallow 2 1/2-quart casserole dish. Add all seasoning to skillet; cook over

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medium heat 5-7 minutes. Add remaining ingredients to skillet; stir to blend. Pour over pork chops; cover and bake 45-50 minutes in 350° oven. Cook until chops are tender.

VENISON PATTIES

Elaine Johnson
American Rifleman
Nov. 1981

Grind 1 pound venison and 1/2 pound chopped bacon. Add small minced onion, salt and pepper, 1/2 teaspoon grated lemon peel, 1/2 teaspoon thyme, 1/8 teaspoon marjoram, 1 egg, bread crumbs. Mix by hand. Form into 3-inch roll. Cut into slices and fry. Delicious - you'd never know it is venison.

BEEF MARINADE

Dawn Honkola

1 tsp. ground ginger
1 tsp. dry mustard
1 tsp. Accent
1 tsp. honey (sugar or molasses)
1/2 c. soy sauce
1/2 c. water
1/4 c. salad oil
3 cloves minced garlic

Combine and let stand approximately one hour. Marinate meat of choice.

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BREADS AND ROLLS

FRESH APPLE BREAD

Betty Pittman

2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening
1 c. sugar
2 eggs
2 c. chopped apples (3 med.)
1/2 c. chopped nuts
1 tsp. vanilla

Sift first 4 ingredients together. Cream shortening and sugar; add eggs and beat well. Add apples, nuts and vanilla. Stir in flour mixture. Pour batter into well-greased bread pan and sprinkle with topping (below) if desired. Turn pan on side to cool after removing from oven. Do not slice until cool. Bake at 350° for 1 hour. **Topping:** 1/4 cup sugar, 1 1/2 teaspoon cinnamon.

BANANA BREAD

Mary Cossalter

1/2 c. butter
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. salt

Cream together butter and sugar; add eggs and mix. Sift together flour, baking soda and salt. Add 1/2 flour mixture to butter, sugar, egg mixture. Then add 4 tablespoons sour milk. Add rest of flour mixture. Mash 2 bananas; mix in. Nuts are optional. Bake at 350° for 1 hour. **Sour milk:** To 1 cup milk, add 1 tablespoon lemon juice or vinegar.

BUBBLE BREAD

Donna Wiirre

4 T. butter
1/2 tsp. garlic powder
1 egg
1 T. parsley

Thaw frozen bread dough to room temperature. Melt butter ingredients. Tear bread dough into bite-sized pieces and dip in butter mixture and place in loaf pan. Pour rest of mixture over top. Let rise and bake at 350° for 30-35 minutes.

QUICK CARROT BREAD

1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. cinnamon
2 eggs
1 c. sugar
1 c. raw carrots
3/4 c. oil
Nuts, optional

Sift dry ingredients together in a bowl. Add other ingredients and beat with electric mixer for 2 minutes. Bake 45 minutes at 350° in 9 x 5-inch pan. Grease and flour pan.

CHERRY BREAD

Gail Frider

1 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/4 tsp. salt
2 eggs
1 c. sugar
1 (8-oz.) jar maraschino cherries, chopped, and juice
1 c. chopped nuts

Sift dry ingredients together. Beat eggs, sugar and cherry juice, then add to dry ingredients. Mix thoroughly, then fold in nuts and cherries. Pour into greased bread pan lined with waxed paper. Bake for 1 hour at 350°. Cool and remove from pan. Place on a cooling rack.

CORNBREAD

Maggie Forward

1 1/2 c. cornmeal
1/2 c. flour
4 tsp. baking powder
1/2 tsp. salt
1 c. milk
1 egg, beaten
1/4 c. melted butter
1/4 c. sugar, if desired

Mix cornmeal, flour, baking powder and salt. Mix milk, egg and butter; add to cornmeal; stir just enough to mix. Grease pan. Bake at 425° for 25 minutes or until lightly browned.

DARK BREAD (Low Cholesterol)

Bernice Kochevar

3 pkgs. yeast, dry
1/4 c. molasses
1/4 c. brown sugar
1/2 c. Mazola oil
6 c. lukewarm water
3 tsp. salt
2 c. oat bran
3-4 c. whole-wheat flour

Dissolve in 1/2 cup lukewarm water the 3 packages of yeast with little sugar. Mix well and add enough white flour to knead and make a soft dough. Let rise to double in bulk; punch down. Let rise again; punch down. Put into pans and let rise again. Bake 10 minutes at 400° and 30-35 minutes at 350°.

DILL BREAD

Mary Ann Synstelien

1 T. minced onion
1 1/2 tsp. dill weed
1/4 tsp. soda
1 T. sugar
1 T. soft or melted butter
1 tsp. salt
1 unbeaten egg

Dissolve 1 package dry yeast in 1/4 cup warm water. In small saucepan heat until quite warm 1 cup small curd cottage cheese. Add the above ingredients. Add softened yeast to cooled cottage cheese mixture and mix well. Add 2 1/4 to 2 1/2 cups all-purpose flour to make a stiff dough. Knead until satiny; place in buttered bowl to rise until doubled in bulk. Work down, form into 2 loaves and put into well-greased bread pans. Let rise in warm place for 40 minutes or longer. Bake at 350° for 50 minutes.

FLAT BREAD

Barb Johnson

4 c. graham flour
2 c. buttermilk
1/2 c. sugar
1/2 c. butter
1/2 tsp. soda

Roll with white flour. Bake at 350° on cookie sheet. Cut with pizza cutter.

MONKEY BREAD

Mark Ruotsalainen

1 stick butter or margarine
3/4 c. brown sugar
3 cans buttermilk biscuits

Grease a bundt pan and sprinkle chopped walnuts around the edge and on the bottom. Using 3 cans buttermilk biscuits, cut each biscuit in half and roll into a ball and then roll in cinnamon and sugar mixture. Layer half of the balls in pan. In saucepan melt 1 stick margarine, 3/4 cup brown sugar. Do not boil. Pour half of the margarine mixture over balls. Add rest of balls and sprinkle more walnuts on top. Pour rest of brown sugar mixture over top of that. Bake for 30 minutes; turn over pan onto plate and lift off right away. Preheat oven to 350°. Serve warm.

ST. JOHN'S BANANA BREAD

Phyllis Lange

1 c. butter
4 eggs
2 tsp. soda
4 lg. bananas
2 c. sugar
4 c. flour
1 tsp. salt
2 c. chopped nuts

Cream butter and sugar; beat in eggs one at a time. Mix in dry ingredients. Beat in bananas and add nuts. Bake at 350° for 50 minutes or until done.

BANANA NUT BREAD

Kathleen Krisak

3/4 c. margarine
1 1/2 c. sugar
3/4 tsp. salt
1 tsp. soda
3/4 c. walnuts, chopped
2 c. flour
1 1/2 c. mashed bananas
1/2 c. sour milk
1 tsp. vanilla

Cream butter and sugar thoroughly. Blend in bananas, eggs, vanilla. Sift flour, baking soda and salt together. Add to banana mixture alternately with milk, mixing after each addition. Add nuts. Pour batter into greased and floured pans. Bake at 325° for 1 1/4 hours or until done.

BANANA NUT BREAD

Lori Sandberg
Jenny Blake

1/3 c. oil
1/2 c. sugar
2 eggs
1 3/4 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 c. mashed ripe bananas
1/2 c. chopped nuts

Cream together oil, sugar; add eggs and beat well. Sift together dry ingredients; add to creamed mixture alternately with bananas, blending well after each addition. Stir in nuts; pour into well-greased 9 x 5 x 3-inch loaf pan. Bake at 350° 45 to 50 minutes.

ITALIAN BREAD TWISTS

Judy Ricker

3/4 c. Parmesan cheese
1 1/2 tsp. Italian seasoning
1 loaf frozen bread dough, thawed
1/3 c. butter, melted
Pizza sauce, warmed

Heat oven to 450°. In 9-inch pie pan combine cheese and seasoning. Divide dough into eight sections. Divide each section into 4 pieces. Roll each piece into 4-inch rope. Dip each rope in butter; roll in cheese mixture. Twist rope 3 times. Place on greased cookie sheet. Bake 7 to 9 minutes or until golden brown. Serve with pizza sauce.

PEPPERONI BREAD

Dough:

2 c. water
3 tsp. sugar
3 heaping tsp. salt
1 pkg. dry yeast
1 1/2 tsp. oil
4-6 c. flour

Filling:

1 egg
1/2 lb. mozzarella cheese
1 lb. American cheese
1/4 c. Parmesan cheese
1 1/2 lbs. pepperoni slices

(**Note:** Frozen bread dough may be used.) Divide dough into equal parts for each loaf. Roll out dough to 1/4 inch, spread with beaten egg to within 1/2 inch from the edge. Spread cheese over egg and place pepperoni slices on top. Roll dough very, very lightly. Place in a long bread pan or cookie sheet with sides. Let rise 10 minutes. Bake at 350° for 1 hour.

ZUCCHINI BREAD

Betty Jean Bane
Yvonne Hagen

3 eggs
1 c. oil
2 c. sugar
1 tsp. vanilla
1 tsp. cinnamon
1/4 tsp. baking powder
2 c. peeled grated zucchini
3 c. flour
1 tsp. salt
1 c. nuts
1 tsp. soda

Beat eggs, oil, sugar and vanilla until thick and foamy. Stir in 2 cups zucchini, flour, cinnamon, salt, soda, nuts and baking powder. Pour into 2 large loaf pans or 4 small loaf pans. Bake at 350° for 1 hour.

QUICKY STICKY BUNS

Kathleen Krisak

3 1/4 c. flour
3/4 c. milk
1/2 c. water
1/4 c. butter
2 pkg. Red Star yeast
1 tsp. salt
1/4 c. sugar
1 egg

Measure 1 1/2 cups flour into large bowl; add yeast; blend. Measure milk, water, sugar and salt in pan. Heat until warm, stirring constantly. Pour into flour, yeast mixture. Add egg and stir. Gradually add the rest of flour; mix well. Cover; let rise in warm place until double about 30 minutes. Prepare topping and grease pans. Drop by teaspoonfuls into greased muffin cups. Fill no more than 1/2 full. Tap pans to settle batter. Bake 12 to 15 minutes or until golden brown in preheated oven at 375°. Let cool 1 minute, then invert pan onto wire rack. Cover with waxed paper.

Topping:

3/4 c. butter
1 T. water
1 tsp. cinnamon
1 c. brown sugar
3/4 c. chopped nuts
1 T. light corn syrup

Combine all ingredients in saucepan over low heat until butter melts and mixture is syrupy.

CARAMEL ROLLS

Dawn Honkola

2 loaves frozen bread
1 stick butter
1 c. brown sugar
Nuts, optional
1 sm. pkg. vanilla pudding, not instant
1/2 tsp. cinnamon
2 T. water

Let dough stand, rise and double in size. Roll dough into balls about the size of a silver dollar; stagger in cake pan. Melt butter; add rest of ingredients; pour over dough balls. Raise 1 hour. Bake for 25 minutes in 350° oven. Turn upside down on foil when done.

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1/2 c. brown sugar
1/2 c. white syrup
1/2 c. margarine
3/4 c. vanilla ice cream

Bring to boil in microwave. Pour hot over top of rolls.

FROZEN BREAD CARAMEL ROLLS

Yvonne Hagen

2 loaves frozen bread
2 T. milk
1 sm. pkg. vanilla pudding, not instant
1 c. brown sugar
1/2 tsp. cinnamon
1/2 c. butter

Thaw bread, but do not let rise. Grease 9 x 13-inch pan. Tear 1 loaf into pieces and drop into pan. Melt butter; add remaining ingredients; beat until smooth. Pour over bread in pan. Tear up second loaf and place on top of first loaf, putting pieces into empty spaces or spots. Let rise about 2 1/2 hours. Bake at 375° for 30 minutes. Nuts or raisins may be added.

SPEEDY ROLLS

Donna Wiirre

2 1/2 c. milk
2 T. butter
1 pkg. yeast
6 c. flour
1/2 c. sugar
1 T. salt
2 eggs

Heat milk, sugar, butter and salt; let cool. Add yeast and eggs; add enough to flour to make soft dough. Let rise 15 minutes. Make into rolls and let rise 15 more minutes and bake at 350° for 30 minutes.

SOMETHING DIFFERENT SWEET ROLLS

Maxine Ahlstrand

1 pkg. yellow cake mix, not pudding
2 pkgs. dry yeast
2 1/2 c. hot water
5 c. flour

Topping:

1 stick margarine
4 T. white corn syrup
4 T. brown sugar

Mix cake mix, yeast and flour. Stir in 2 1/2 cups hot water. Let rise to double in size; roll in rectangle on floured board. Sprinkle with sugar, cinnamon and butter. Cut 1 to 1 1/2-inch slices; let rise in pan. Put topping on rolls. Bake at 350° 25 minutes.

BASIC MUFFINS

Janet White

4 c. flour
1 c. sugar
2 T. baking powder
1 tsp. salt
1 c. milk
1 c. oil
4 eggs, beaten

(continued)

Mix dry ingredients together. Mix milk, oil and eggs together. Add to dry ingredients. Mix until moistened. Add fruit, nuts, etc. as desired. Bake in greased or papered muffin tins at 400° for 15 to 20 minutes.

6-WEEK BRAN MUFFINS

Mary Cossalter

2 c. boiling water
2 c. Nabisco Bran cereal
1 c. shortening
3 c. sugar
4 eggs
1 qt. buttermilk
5 c. flour
4 tsp. soda
4 c. Kellogg's All Bran

Mix together water and Nabisco Bran cereal. Add shortening, sugar, eggs, buttermilk, flour, soda and Kellogg's All Bran. This can be kept in your refrigerator for up to 6 weeks. When baking preheat oven to 400°. Fill muffin tins 1/2 full. Bake 20 minutes.

BRAN MUFFINS

Betty Jean Bane

2 c. Nabisco Bran
2 c. boiling water
1 c. margarine or shortening
5 c. flour
5 tsp. soda
4 c. Kellogg's All Bran
1 qt. buttermilk
3 c. sugar
4 beaten eggs
1 tsp. salt

Pour water over 6 cups bran. After standing several minutes, add buttermilk. Cream margarine, sugar and eggs; beat well. Sift dry ingredients together. Add margarine mixture to bran mixture; mix well. Use wooden spoon to add and mix dry ingredients until flour mixture disappears. Don't overmix. Store in refrigerator for 30 days. Don't stir, just dip with ladle. Bake as needed. Don't use cupcake papers. Bake at 400° in greased muffin tins for 20 minutes.

BLUEBERRY MUFFINS

Susan Essen

1 egg
1 c. milk
1/3 c. oil or melted shortening
2 c. flour
1 T. baking powder
1 tsp. salt
1/2 c. sugar
2 c. blueberries (do not crush berries)

Mix well. Makes 12 muffins.

BLUEBERRY MUFFINS

Gail Frider

2 c. flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. margarine
1 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. milk
1 to 1 1/2 c. blueberries

Mix well. Bake at 350° 25 to 30 minutes. Yields 12 muffins.

BREAKFAST DOUGHNUT MUFFINS

Mike Brown

2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
2 1/2 T. melted butter
1/2 c. sugar
1 egg
2/3 c. milk
1 tsp. vanilla

Mix butter, sugar and egg. Add dry ingredients alternately with milk and vanilla. Put into greased muffin pans (not paper cups) until 2/3 full. Bake at 400° for 20 minutes. Remove from pan. Dip into 1 stick melted butter, then into mixture of 1/2 cup sugar and cinnamon. Makes 12.

MAPLE MUFFINS "W" MAPLE BUTTER GLAZE

Elaine Johnson

Muffins:

2 eggs
1 c. sour cream
1 c. maple syrup
1 c. flour
1 c. bran flakes
1 tsp. baking soda
3/4 c. chopped nuts, optional

Maple Butter Glaze:

2/3 c. maple syrup
6 T. (3/4 stick) butter

Preheat oven to 400°. Grease muffin tins. Beat eggs with fork in large bowl to blend. Stir in sour cream and 1 cup maple syrup. Add flour, bran flakes and baking soda. Stir just till batter is moistened. Mix in nuts. Fill muffin tins 3/4 full. Bake 15 minutes till toothpick comes out clean. Glaze. **Make Glaze:** Combine syrup and butter over medium heat till well blended. Put 1 teaspoon glaze over each muffin while till warm. Serve warm. Serves 18.

ORANGE MUFFINS

Judy Ricker

1 c. butter or margarine
1 c. sugar
2 eggs
1 tsp. soda
1 c. buttermilk
2 c. sifted flour
Grated rind and juice of 2 oranges
1/2 c. golden raisins
1 c. brown sugar

Cream butter; add sugar and eggs. Dissolve soda in buttermilk and add to mixture. Add rind and raisins. Fill buttered muffin pans 2/3 full and bake in a 400° oven for 20 to 25 minutes. Mix orange juice and brown sugar. Remove muffins from pan and immediately pour orange juice and brown sugar mixture over muffins. Use small muffin pans.

SOUR CREAM MUFFINS

Phyllis Lange

3/4 c. margarine
1 1/2 c. sugar
3 eggs
1 1/2 tsp. vanilla
1 1/2 tsp. baking powder
1 1/2 tsp. baking soda
1/4 tsp. salt
2 c. sour cream
3 c. flour

Beat all ingredients for 2 minutes. Fill cupcake liners 3/4 full. Sprinkle tops with mixture of cinnamon and sugar. Bake 20 to 25 minutes at 350°.

OLD-STYLE BUTTERMILK BISCUITS

Maggie Forward

2 c. sifted flour
2 tsp. baking powder
1/4 tsp. soda
3/4 tsp. salt
1/4 c. shortening
1 c. buttermilk

Sift flour, soda, baking powder, salt. Add shortening; stir in buttermilk with a fork. Knead and roll out on lightly floured counter. Cut to desired thickness. Bake about 10 minutes at 475°.

CORNFLAKE BISCUITS

Carolyn Franklin

1/4 c. butter or margarine, melted
1 c. crushed cornflakes (about 1 3/4 c. uncrushed)
2 c. biscuit baking mix
1/2 c. cold water

Heat oven to 425°. Spread half of the butter in baking pan, 9 x 9 x 2-inches. Sprinkle with half of the cereal. Stir baking mix and water until a soft dough forms. Beat vigorously 20 strokes. Drop dough by tablespoonfuls into cereal. Drizzle with remaining cereal into dough. Bake until light brown 12 to 15 minutes.

FINNISH BISCUIT

Janet White

2 c. milk, scalded and cooled to lukewarm
3 c. flour
10-12 whole cardamon seeds, shelled and crushed
1 pkg. dry yeast, dissolved in 1/4 c. warm water and 1 tsp. sugar

Mix above well. Let rise 1 hour.

1 1/4 c. sugar
1/2 c. melted butter
3 eggs, beaten
4 1/2 c. flour

Mix well. Knead until smooth and elastic on floured board. Let rise until double; knead again. Form into braids. Rise before baking. Bake at 350° for 30 to 35 minutes. After baking, brush tops of braids with milk and sprinkle with sugar.

FRENCH BREAKFAST PUFFS

Elaine Johnson

1/2 c. sugar
1/3 c. shortening
1 egg
1 1/2 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. grated nutmeg
1/2 c. milk

Mix together first 3 ingredients; alternately add dry ingredients and milk, beating well. Fill 12 muffin tins 2/3 full. Bake at 350° for 20 to 25 minutes. Remove; dip in melted butter (6 tablespoons) and roll in sugar mixture (1 teaspoon ground cinnamon and 1/2 cup sugar). Serve warm.

WAFFLES

Donna Wiirre

2 eggs
1 1/2 c. sour milk
2 c. flour
1 T. sugar
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
4 T. oil

Mix well.

OVEN PANCAKES

Mary Cossalter

4 eggs
2 c. milk
2 T. butter
2 tsp. sugar
1/2 tsp. salt
1 c. flour

Melt butter in a 9 x 13-inch pan. Preheat oven to 425°. In a bowl beat eggs, milk, sugar, salt and flour. Bake 30 to 45 minutes or until golden brown.

QUICHE

Elaine Johnson

8-oz. pkg. crescent rolls
2 c. cubed ham
2 c. cubed Monterey Jack cheese (8 oz.)
2 T. green onion, chopped
2 eggs

Put 6 triangles into 8-inch pie pan (reserve 2 for top). Beat eggs with fork and pour over ingredients. Cut remaining dough into strips and arrange on top. Bake at 350° 50 minutes.

PARMESAN SLICES

1/4 c. melted butter
1/2 c. grated Parmesan cheese
6 slices bread (French or Vienna)
1 T. poppy seed

Combine butter, cheese; spread on both sides of bread and sprinkle both sides with poppy seed. Place in baking sheet. Toast at 350° for 12 minutes; turn once. Makes 6.

BLUE PLATE SPECIAL
K-MART COOK BOOK!

CAKES, COOKIES AND CANDY

APPLE CAKE

Lisa Bonaville

1 1/2 c. sugar
2 eggs
1 T. apple pie spice
1 tsp. baking soda
1 c. oil
1 tsp. vanilla
2 c. flour
2 c. raw apples, grated

Mix together sugar and oil. Add and hand mix remaining ingredients. Bake at 350° for 30-40 minutes. Do not frost.

BANANA CAKE

Kris Nordlinder

2 1/4 c. flour
2 1/4 tsp. baking powder
1 tsp. vanilla
1 c. mashed bananas
1/2 tsp. baking soda
1/4 c. sour milk
2 eggs
1/2 tsp. salt
1/2 c. shortening
1 c. sugar

Mix well. Bake at 375° 25-30 minutes.

BANANA SPLIT CAKE

Mary Ann Syntelien

2 c. graham crackers, crushed
2/3 c. melted butter
1/2 lb. butter or oleo
1 tsp. vanilla
16-oz. can crushed pineapple, drained well
1 lg. container Cool Whip
Maraschino cherries
2 eggs
2 c. powdered sugar
3 big bananas
Chopped nuts

First Layer: Mix crackers and butter and press into 9 x 13-inch pan. **Second Layer:** Beat until firm: oleo, eggs, powdered sugar and vanilla. Spread onto first layer. **Third Layer:** Slice bananas and dip into pineapple juice. Pour onto second layer. **Fourth Layer:** Drained pineapple. **Fifth Layer:** Cool Whip. **Sixth Layer:** Nuts and cherries. Refrigerate overnight.

BLACK DEVIL'S FOOD CAKE

Jodie Mannila

2 c. flour
1 3/4 c. sugar
1/2 tsp. salt
1 T. soda
1/2 c. cocoa
2/3 c. salad oil
1 egg
1 c. sour milk
1 tsp. vanilla
1 c. boiling coffee

Mix flour, sugar, salt, soda and cocoa. Add oil, egg, milk and vanilla; blend well. Last add coffee. Batter will be thin. Bake at 350° 40-45 minutes in a 9 x 13-inch pan.

BLUEBERRY CAKE

Donna Wiirre

2 c. flour
1 1/2 c. flour
1/2 tsp. salt
1 c. milk
1 c. blueberries
2/3 c. butter
2 tsp. baking powder
2 unbeaten egg yolks
2 egg whites

Mix together flour, butter and sugar. Take out 3/4 cup mixture and set aside. Add baking powder, salt, unbeaten egg yolks and milk. Beat egg whites and fold into batter. Add blueberries. Put the mixture you set aside on top and sprinkle a little cinnamon and bake for 40 minutes at 350°.

CARROT CAKE

Lisa Bonnivile

2 c. sugar
1 tsp. vanilla
3 jars junior carrot baby food
2 tsp. baking soda
3 T. cinnamon
4 eggs
3/4 c. vegetable oil
2 c. flour

Combine sugar, eggs, vanilla, oil and baby food. Add remaining ingredients. Hand mix or beat for 2 minutes. Pour into sheet cake pan and bake at 350° for 25-35 minutes. Frost with cream cheese frosting.

Cream Cheese Frosting:

1 lg. pkg. cream cheese
1 1/2 c. confectioners' sugar
1 1/2 T. milk

Beat until smooth. Spread onto cooled cake.

CARROT CAKE

Yvonne Hagen

1 1/2 c. cooking oil
4 eggs
2 tsp. cinnamon
1 1/2 tsp. salt
3 c. grated carrots
2 c. sugar
2 c. flour
2 tsp. baking soda
1 c. chopped nuts

Preheat oven to 350°. Cream together oil, sugar and eggs. Sift together dry ingredients and add oil mixture. Add carrots and then nuts. Bake at 350° for 1 hour, if you use flat pan; if round pans, bake 35-45 minutes and use 3 pans.

Frosting for Carrot Cake:

1 (8-oz.) pkg. cream cheese
1-lb. box powdered sugar (2 c.)
1/4 c. margarine
1 tsp. vanilla

Let cheese set at room temperature for 1 hour to get soft, then put all ingredients into mixing bowl and beat well until smooth and creamy.

CHOCOLATE CAKE

1 pkg. white cake mix
2 c. water
2 eggs
1 lg. (6-oz.) pkg. instant chocolate pudding

Mix and beat. Pour into greased and floured 9 x 13-inch pan. Bake at 350° for 25 to 30 minutes. Check for doneness with toothpick. Let cool and frost with frosting.

CHOCOLATE CARROT CAKE

Donna Wiirre

2 c. flour
2 tsp. soda
2 T. cocoa
4 eggs
3 c. grated carrots or 2 jars Jr. baby food
2 c. sugar
2 tsp. cinnamon
1 1/4 c. oil

Mix flour, sugar, soda, cinnamon and cocoa and add remaining ingredients. Bake in greased 9 x 13-inch pan for 40-45 minutes at 350°. Frost with cream cheese frosting.

CHOCOLATE SHEET CAKE

Judy Ricker

2 c. sugar
1 stick oleo
1/2 c. oil
2 eggs
1 tsp. cinnamon
1 1/2 c. buttermilk
2 c. flour
1 c. water
4 T. cocoa
1 tsp. vanilla
1 tsp. soda

Mix sugar and flour. Bring to a rapid boil: Oleo, water, oil, cocoa. Stir in eggs, vanilla, cinnamon, soda and buttermilk. Combine everything together. Pour into greased cookie sheet and bake 18-20 minutes at 400°.

Frosting:

1 stick oleo
4-6 T. milk
1 lb. powdered sugar
1 c. chopped nuts
4 T. cocoa
1 tsp. vanilla

Bring to a rapid boil: Oleo, cocoa and milk. Remove from heat and add powdered sugar, vanilla and nuts. Mix and spread on bars.

CHOCOLATE ZUCCHINI CAKE

Janet White

1/2 c. margarine
1 3/4 c. sugar
1 T. vanilla
2 1/2 c. flour
1 tsp. soda
3/4 tsp. cinnamon
2 c. grated unpeeled zucchini, drained
1/4 c. vegetable oil
1/2 tsp. salt
1/2 c. sour milk
4 T. cocoa
1/2 tsp. baking powder
1/2 tsp. ground cloves

Cream margarine, oil, sugar, salt, eggs, vanilla and milk. Stir remaining dry ingredients together; add to liquid, mixing well. Add zucchini; mix well. Bake in greased and floured 9 x 13-inch cake pan for 40-45 minutes at 325°. Test for doneness with toothpick.

CHOCOLATE ZUCCHINI CAKE

1/2 c. soft margarine
1/4 c. oil
2 eggs
2 1/2 c. flour
1 tsp. soda
1/2 tsp. cinnamon
1/4 tsp. cloves
1 3/4 c. sugar
1 tsp. vanilla
1/2 c. buttermilk
4 T. cocoa
1 tsp. baking powder
1/4 tsp. nutmeg
2 c. grated zucchini

Cream margarine, oil, sugar and vanilla. Add eggs, buttermilk. Sift and add flour, cocoa, soda, baking powder, cinnamon, nutmeg, cloves and zucchini. Grease and flour a 9 x 13-inch pan. Bake at 325° for 1 hour.

CMP CAKE

Bunny Burleigh

1 c. flour
2/3 c. dry roasted peanuts
8 oz. cream cheese
1 c. Cool Whip
1/3 c. peanut butter
1 pkg. vanilla instant pudding
1 pkg. chocolate pudding
1 stick margarine
1 c. sugar
2 3/4 c. milk

Crust: Mix flour, margarine and peanuts. Press into 9 x 13-inch pan and bake at 350° for 20 minutes; cool. **Cream:** Peanut butter, cream cheese and sugar. Add Cool Whip and beat. Pour over cooled crust. Make pudding with milk; let set. Spread over cream layer. Cover with Cool Whip and sprinkle with crushed peanuts and shaved Hershey bar.

COWBOY CAKE

Yvonne Hagen

2 1/2 c. flour
1/2 c. cocoa
1/2 tsp. salt
2 T. vinegar
2 c. cold coffee
1/2 tsp. cinnamon
1 1/2 c. sugar
2 tsp. soda
2/3 c. cooking oil
1 T. vanilla
1/4 c. sugar

Put flour, sugar, cocoa, soda and salt into an ungreased cake pan. Stir with a fork to mix. Form three wells in flour mixture. Pour oil into one, vinegar into one and vanilla into one. Pour cold coffee over all ingredients and stir with a fork until well mixed. Do not beat! Combine 1/4 cup sugar and cinnamon and sprinkle over batter. Bake at 350° for 35-40 minutes.

CRAZY CHOCOLATE CAKE

Pat Olson

3 c. flour (bread)
1/3 c. cocoa
1 tsp. salt
2 T. vinegar
2 c. sugar
2 tsp. soda
1 tsp. vanilla
3/4 c. cooking oil

Mix flour, sugar, cocoa, soda and salt in cake pan and make three holes in mixture for vanilla, vinegar and cooking oil. Then over the whole mess, pour 2 cups water and stir with a fork until it's well mixed. Bake at 350° for about 35-40 minutes or until toothpick comes out clean.

CRAZY CAKE

Cake:

3 c. flour
2 c. sugar
6 T. cocoa
2 tsp. soda
1 tsp. salt
3/4 c. oil
2 T. vinegar
1 tsp. vanilla
2 c. cold water

Frosting:

6 T. butter or margarine
1 1/2 c. sugar
6 T. milk

Mix cake ingredients together well. Bake at 350° for 45 minutes. **Frosting:** Bring to boil; boil 30 seconds. Stir in 6-ounce package chocolate chips. Stir until melted and put onto cooled cake.

CREME DE MENTHE CAKE

Betty Pittman

1 white cake mix
1 jar chocolate fudge
3 T. creme de menthe syrup
6 T. creme de menthe syrup
1 (12-oz.) carton Cool Whip

(continued)

Mix cake mix and 6 tablespoons creme de menthe. Bake in 9 x 13-inch pan. When cooled spread fudge on cake. Mix 3 tablespoons creme de menthe into Cool Whip and spread on top of fudge.

DEMON CAKE

Kathleen Krisak

2 c. brown sugar
2 eggs
1/2 c. sour milk
1 c. boiling water
2 tsp. vanilla
1/2 c. butter
6 tsp. cocoa
2 c. flour
2 tsp. soda in water

Bake at 350° for approximately 1/2 hour. This cake will stay fresh and soft for days.

DESSERT CAKE

Marie Cline

1 pkg. Duncan Hines yellow cake mix
4 whole eggs
16 oz. mandarin oranges, juice too
1/2 c. oil

Mix all well. Bake at 350° 25-30 minutes; cool.

Topping:

1 lg. Cool Whip
1 (3-oz.) pkg. vanilla instant pudding
1 med.-sized can crushed pineapple, juice too

Fold these together and spread on cake. Refrigerate.

DREAM CAKE

Jan Knapp

1 yellow cake mix
1 (20-oz.) can crushed pineapple
1 pkg. instant vanilla pudding
8 oz. Cool Whip
Grated nuts
1 c. coconut
1 c. powdered sugar
1 c. sugar

Bake yellow cake according to instructions in 9 x 13-inch pan. Let cool. Cook pineapple and sugar in saucepan. Cook over low heat until sugar dissolves. Poke holes in cake and pour pineapple mixture over it. Chill one hour. Make instant pudding. Add coconut. Pour over cake; let set awhile. Mix Cool Whip and powdered sugar. Spread over cake. Put on nuts.

GRASSHOPPER CAKE

1 pkg. devil's-food cake mix
3/4 c. water
3/4 c. grasshopper mix
2 eggs

Prepare cake usual way. Pour batter into 2 greased and floured 9-inch round cake pans. Bake at 350° for 30 minutes. Cool and frost with following: 12 ounces Cool Whip and 2 tablespoons creme de menthe.

HAPPINESS CAKE

Jodie Mannila

1 c. good thoughts
1 c. kind deeds
2 c. sacrifice
3 c. forgiveness
1 c. consideration for others
2 c. well-beaten faults

Mix thoroughly; add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith; blend well. Fold into daily life. Bake well with warmth of human kindness and serve with a smile. It will satisfy the hunger of starved souls.

PEANUT BUTTER AND JAM COFFEE CAKE

Maggie Forward

1/4 c. peanut butter
2 c. Bisquick baking mix
2 T. sugar
2/3 c. milk
1 egg
1/2 c. favorite jam

Heat oven to 400°. Grease 9 x 1 1/2-inch pan. Cut peanut butter into Bisquick and sugar. Stir in milk and egg. Beat for 30 seconds. Spread batter into pan. Spoon in jam by teaspoonfuls over batter. Bake until light brown, about 30 minutes.

JELLO POKE CAKE

Gail Frider

1 (2-layer) pkg. white cake mix
1 (3-oz.) pkg. Jello, any flavor
1 c. boiling water
Cool Whip
1 c. cold water

Prepare cake as directed, baking in well-greased and floured 9 x 13-inch pan at 350° for 30 to 35 minutes. Cool in pan 15 minutes, then poke cake with fork at 1/2-inch intervals. Dissolve gelatin in boiling water. Add cold water and pour over cake in pan. Chill 3 to 4 hours. Top with Cool Whip.

KRUM KAKE

Mary Ann Synstelien

1 c. sugar
3 eggs
1 sm. (5 1/3-oz.) can evaporated milk
1 1/2 c. flour
1 c. butter, melted
1 tsp. vanilla

Beat eggs well; add sugar and continue beating. Add rest of ingredients and mix well. Spread as thin as possible onto Krum Kake iron and bake until light brown. Roll into cone while warm to shape.

MISSISSIPPI MUD CAKE

Mary Ann Synstelien

2 c. sugar
1 c. shortening
4 eggs
1 1/2 c. flour
1/3 c. cocoa
3 tsp. vanilla
1 c. chopped nuts
1/4 tsp. salt
1 (7-oz.) jar marshmallow creme

Cream sugar and shortening; add eggs and beat by hand. Sift flour, salt and cocoa. Add nuts and vanilla. Bake 30-35 minutes at 350°. Remove from oven and spread marshmallow creme. Return to oven and melt. Take out to cool.

Icing:

2 sticks butter or margarine
1/3 c. condensed milk
1/3 c. cocoa
1 tsp. vanilla
1 c. chopped nuts
4 c. powdered sugar

Sift sugar and cocoa; mix well with milk and melted butter. Add nuts and vanilla. Spread on cooled cake.

OATMEAL CAKE

Donna Wiirre

1 1/2 c. water
1/2 c. shortening
1 c. sugar
2 eggs
1/2 tsp. cinnamon
1 c. oatmeal
1 c. brown sugar
1 tsp. salt
1 tsp. soda
1 1/2 c. flour

Boil water; add oatmeal and set aside. Mix shortening, brown sugar, sugar, salt, eggs, soda and cinnamon. Add oatmeal mixture and flour; mix well. Bake for 30 minutes at 350°.

Topping:

1/4 c. butter
1/2 c. brown sugar
1 tsp. vanilla
1/4 c. milk
1 c. coconut

Boil for 1 minute and pour over cake when it comes out of oven and put back in oven for 1 minute.

PINEAPPLE CAKE

Donna Wiirre

1 yellow cake mix
20 oz. crushed pineapple
1 lg. box vanilla instant pudding
1/2 c. milk
1 c. powdered sugar
1 (8-oz.) carton Cool Whip
Chopped nuts

Bake cake mix in 9 x 13-inch pan. Cook pineapple and juice with sugar. Bring to boil. Punch holes into cake while warm and pour pineapple mixture over top; cool. Make pudding with milk; set and spread over cake. Mix Cool Whip with powdered sugar. Spread over pudding. Sprinkle with chopped nuts. Refrigerate.

POPCORN CAKE

Sandi Zagnabelny
Judy Ricker

½ c. butter
1½ c. chocolate-coated bite-sized candies
1 c. salt peanuts, if wanted
Popcorn, enough to fill a tube pan full to top
40 lg. marshmallows

Melt butter and marshmallows after popcorn is popped. Mix melted butter and marshmallows with the popcorn; add candy. Pack into a tube pan with a removable bottom. Let sit and serve.

PUMPKIN CAKE

Peggy Hanson

4 eggs
1 c. oil
2 c. flour
1 tsp. soda
2 tsp. cloves
2 c. sugar
1 (15-oz.) can pumpkin
2 tsp. baking powder
½ tsp. salt
½ tsp. nutmeg

Mix eggs, sugar, oil and pumpkin together. Sift the remaining ingredients and add to first mixture; mix well. Pour into greased and floured cake pan. Bake at 350° for 25-30 minutes. Frost with frosting.

Frosting for Pumpkin Cake:

1 (6-oz.) pkg. cream cheese
¾ stick butter
1 tsp. vanilla
1 T. milk
4 c. powdered sugar

Beat cheese, butter, vanilla; cream together until soft. Add sugar and milk until spreading consistency.

QUICK LUNCHBOX CAKE

Yvonne Hagen

2¼ c. flour
2 eggs
2 tsp. soda
1 c. firmly packed brown sugar
¼ c. soft butter or margarine
½ c. chopped nuts, optional
1 tsp. salt
1-lb. can undrained fruit cocktail
½ c. semi-sweet chocolate chips

Grease and flour 9 x 13-inch pan. Combine all ingredients, except chocolate and nuts. In large mixer bowl blend well at low speed. Beat 2 minutes at medium speed. Pour batter into pan. Sprinkle with chips and nuts. Bake at 350° for 35 to 40 minutes.

PISTACHIO CAKE

Kris Nordlinder

1 pkg. white or yellow cake mix
1 pkg. instant pistachio pudding
1 c. oil
3 eggs
½ c. finely chopped walnuts
1 c. Canada Dry club soda or orange juice

(continued)

Mix cake mix and pudding mix. Add rest of ingredients and beat four minutes at medium speed. Pour into greased and floured 13 x 9-inch pan or bundt pan. Bake at 325° for 45 minutes.

SPICY RAISIN COOKIES

Carol Zadra

1 c. oil
1 c. raisins
2 eggs, beaten
1/2 tsp. nutmeg
2 c. quick oatmeal
1/2 c. water
1 c. white sugar
1/2 tsp. cinnamon
1 tsp. soda, dissolved in 5 T. raisin juice

Pour oil over oatmeal and let it set. Cook raisins in water until soft; reserve 5 tablespoons juice and add rest to oil-oatmeal mixture Add all other ingredients. Add dissolved soda. Bake at 350° approximately 10 minutes.

RHUBARB CAKE

Betty Pittman
Gail Frider

2 c. diced rhubarb
1/2 c. shortening
1 egg
1 tsp. soda
1 tsp. vanilla
1 tsp. cinnamon
1/2 c. sugar
1 1/2 c. sugar
2 c. flour
1 c. sour milk
Dash salt

Mix diced rhubarb and 1/2 cup sugar and let stand until batter is mixed. Cream shortening and sugar. Add eggs, then add dry ingredients alternately with milk; add vanilla. When cake is mixed, add rhubarb to mixture and bake 1 hour at 350°. Serve plain, ice cream or whipped cream. Mix 3/4 cup brown sugar and 1 teaspoon cinnamon and put on top of cake before baking.

HOT FUDGE TURTLE CAKE

Carolyn Franklin

1 German chocolate cake mix (Duncan Hines pudding mix)
1 c. chopped pecans
1 pkg. caramel candy
3/4 c. evaporated milk
1 (16-oz.) pkg. milk chocolate chips
Vanilla ice cream

Mix cake mix according to directions. Pour one-half of the batter into a greased and floured 13 x 9-inch sheet cake pan. Bake for 6 minutes at 350°. Melt in double boiler the caramels with evaporated milk, then drizzle over cooked batter. Sprinkle chopped pecans and chocolate chips over this. Cover with remaining batter. Bake 50 minutes at 350°; cool. At serving time, cut into squares and place cake pieces upside down on plate. Heat in the microwave 45 seconds per slice, then add one scoop of ice cream.

WACKY CAKE

Cindy Marolt

1 1/2 c. sifted flour
1 c. sugar
3 T. cocoa
1 tsp. soda
1/2 tsp. salt

Pour these ingredients into ungreased square pan. Make three holes in dry mixture. Then into one of the three holes put the following: 1 teaspoon vanilla, 1 teaspoon vinegar, 6 tablespoons salad oil. Pour 1 cup cold water over mixture and blend together with fork. Bake at 350° for 30 minutes.

FILLED CUPCAKES

Diane Wallent

1 egg
1/3 c. sugar
8 oz. cream cheese
1 c. chocolate chips
1 pkg. chocolate cake mix

Beat egg, sugar and cream cheese; add chocolate chips. Prepare cake mix as directed. Fill muffin tins 2/3 full. Drop a teaspoonful of cream cheese mixture on top of each cupcake. Bake as directed.

SELF-FILLED CUPCAKES

Marie Cline

Chocolate cake mix (mix as on pkg.)
1/3 c. sugar
1 (8-oz.) pkg. cream cheese (mixture)
1 c. chocolate chips

Use cupcake tin liners with cupcake liners. Fill cake mixture 3/4 full, then add 1 teaspoon of mixture on top of cupcake batter. Bake at 350° for 10-15 minutes till done.

CHEESECAKE IN CUPCAKES LINERS

2 (8-oz.) pkg. cream cheese, softened
1 c. sugar
2 eggs
1 tsp. vanilla or 1 tsp. almond flavoring

Beat well. Put a vanilla wafer into bottom of cupcake liner in cupcake pan. Fill 3/4 full with batter. Top with cherry pie filling or any desirable pie filling. Top that with whipped cream. Keeps well in refrigerator.

SNOW TUNNEL CAKE

Yvonne Hagen

1 pkg. white angel food cake mix
1 (12-oz.) container frozen whipped topping
1/2 c. milk
1 (4 1/2-oz.) pkg. chocolate instant pudding

Bake cake as directed; cool. Slice 1-inch off the top. Gently hollow out a trench in cake 1 1/2 inches wide and 2 inches deep. Tear cake from trench into small pieces. Combine milk and pudding mix;

(continued)

beat on low for 2 minutes. Fold cake pieces into pudding. Fill trench with mixture. Replace top of cake. Spread remaining topping over sides and top. Chill until set.

TOMATO SOUP CAKE

Mary Mortenson

1 1/2 c. sugar
1 tsp. soda (to soup)
3/4 c. shortening
1 c. tomato soup
1 tsp. baking powder
1 tsp. cloves
3 eggs
3 c. flour
Nuts, to taste (walnuts)
1/2 c. milk
1 tsp. cinnamon
1 tsp. nutmeg

Mix in usual manner. Bake at 340° for 40 minutes.

Butter Frosting:

1/2 c. milk
1/2 c. white sugar
2 1/2 T. flour
1 tsp. vanilla
1/2 c. butter or margarine

Mix flour and milk; cook, stirring constantly until a thick paste; let cool. Cream butter, sugar and vanilla until fluffy. Add paste and beat at high speed until creamy.

UGLY DUCKLING CAKE

Debra McGuirk

1 pkg. yellow cake (no pudding)
1 (16-oz.) can fruit cocktail
2 1/2 c. coconut
2 eggs
1/2 c. brown sugar
1/2 c. butter or margarine
1/2 c. sugar
1/2 c. evaporated milk

Combine cake mix, fruit cocktail with sugar, 1 cup of the coconut and eggs in a large mixing bowl. Blend, then beat at medium speed for 2 minutes. Pour into greased 9 x 13-inch pan. Sprinkle with brown sugar. Bake at 325° for 45 minutes or until cake springs back. Bring butter, sugar and milk to a boil in a small pan; boil 2 minutes. Remove from heat; stir in remaining coconut. Spoon over hot cake in pan. Serve warm or cool.

PEANUT BUTTER CUPCAKES

Phyllis Lange

1/2 c. Crisco
1/2 c. peanut butter
1/2 c. milk
1 1/2 c. flour
2 tsp. baking powder
1 1/2 c. brown sugar
1 tsp. vanilla
2 eggs
1/2 tsp. salt

Mix all ingredients. Fill liners 3/4 full. Bake 20-25 minutes at 350°. Frost with chocolate frosting.

RUSSIAN TEA CAKES

Joan Ableman

1 c. butter
1/2 c. powdered sugar
1 tsp. vanilla
2 1/4 c. flour
1/4 tsp. salt
3/4 c. finely chopped nuts

Blend; shape into 1-inch balls. Bake at 375° for 10-12 minutes. Cool; roll in powdered sugar.

BEST EVER CHOCOLATE CHIP COOKIES

Shelia Grotberg

1 c. oil
1 c. margarine
2 eggs
1 c. white sugar
1 c. brown sugar
2 tsp. soda
1 tsp. salt
4 c. flour
2 c. chocolate chips
2 tsp. vanilla

Mix oil, margarine and sugars for 10 minutes with a mixer, until fluffy and light. Add eggs and vanilla. Mix dry ingredients; blend well; add chops. Bake at 350° for 8-10 minutes.

CHOCOLATE CHIP COOKIES

Judy Ricker

1 c. sugar
1 c. oil
2 eggs
1 tsp. salt
4 1/2 c. flour
Nuts
1 c. brown sugar
1 c. shortening or margarine
1 tsp. soda
1 tsp. vanilla
Chocolate chips

Bake 9 minutes at 300°-375°. Yields 9 dozen cookies.

CHOCOLATE DROP COOKIES

Kris Nordlinder

1/4 c. shortening (part butter)
1/2 c. sugar
1 sq. melted chocolate
1/4 c. plus 2 T. buttermilk
1/2 tsp. vanilla
3/4 c. plus 2 T. flour
1/4 tsp. soda
1 egg
1/4 tsp. salt

Cream shortening and sugar; add egg and chocolate. Stir in remaining ingredients. Drop by teaspoonfuls onto cookie sheet. Bake at 400° 8-10 minutes. Frost if desired.

CHOCOLATE PEANUT BUTTER COOKIES

Kris Nordlinder

1 pkg. devil's-food cake (pudding in mix)
1 c. peanut butter
2 eggs
1/3 c. water
1 c. peanut butter chips

(continued)

Combine all ingredients by hand. Stir in chips. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350° 10-15 minutes. Yields about 4 dozen small cookies.

CINDERELLA CRISPS

Carolyn Franklin

6 slices trimmed white bread
1 (14-oz.) can condensed milk
2 2/3 c. Baker's coconut

Cut each bread slice into four strips. Using two forks, roll bread strips in condensed milk, coating all sides. Then roll in coconut. Place on well-greased baking sheet and bake at 375° 8-10 minutes. Remove at once from baking sheets. Makes about 24.

COCOA COOKIES (No Bake)

Jenny Blake

4 c. sugar
1 c. cocoa
2 tsp. vanilla
1 c. butter
6 c. oatmeal, quick

Put all ingredients but oats into pan. Bring to boil; reduce heat to medium and boil 3-4 minutes until soft ball stage. Remove from heat. Stir in oats and drop by spoonfuls onto waxed paper. Let set up 15-20 minutes and ready to eat.

COOKIES

Lori Sandberg

1 c. white sugar
1 c. butter
1 c. oil
3 1/2 c. flour
1 tsp. soda
1 c. Rice Krispies
1 c. quick oatmeal
1 c. brown sugar
1 c. oil
1 tsp. cream of tartar
1 tsp. salt
2 eggs
1 c. flaked coconut
1 c. nuts

Cream white sugar, brown sugar and butter. Combine the leftover ingredients. Roll into balls; press with glass. Bake for 10-12 minutes at 350°.

CREAM CHEESE COOKIES

Donna Wiirre

1/2 c. butter or margarine
1/4 tsp. vanilla
1 chocolate cake mix
1 (8-oz.) cream cheese
3 eggs

Mix and drop by teaspoonfuls onto greased cookie sheets and bake at 350° for 8 to 10 minutes. Frost if desired.

FRESH APPLE BAR COOKIES

Sandie Cronin

2/3 c. Crisco
4 eggs
1 tsp. salt
1/2 tsp. soda
1/2 tsp. ground ginger
1 1/2 c. sugar
1 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. ground nutmeg

Cream together Crisco and sugar; add eggs; beat well. Combine remaining ingredients; blend into creamed mixture; mix well. Stir in 2 cups finely chopped peeled apples. Spread into greased and floured 9 x 13-inch pan. Mix 1/2 teaspoon cinnamon and 2 tablespoons sugar. Sprinkle over batter. Bake 25-30 minutes at 350°. Can be doubled for cake.

ICEBOX COOKIES

Marie Cline

1 c. brown sugar
1 1/2 c. shortening
4 c. flour
1 tsp. salt
3/4 tsp. cloves
1 c. white sugar
3 eggs, beaten
2 tsp. soda
2 tsp. cinnamon
1 c. walnuts

Sift flour, spices and soda. Work in shortening as for pie crust. Add sugar, eggs and nuts. Form into long loaves; freeze, then slice. Bake at 350° 7-10 minutes.

JELLO COOKIES

Jenny Blake

1 1/3 c. shortening
1 (6-oz.) pkg. Jello
2 eggs
3 c. flour
1/2 tsp. salt
1/2 c. sugar
2 tsp. vanilla
6 tsp. milk
3 tsp. baking powder

Cream shortening, sugar, Jello and vanilla. Add eggs; beat until light and fluffy. Stir in milk. Mix together dry ingredients; blend into creamed mixture. Preheat oven to 375°. Drop onto cookie sheet. Bake 10 to 12 minutes. Makes 4 dozen.

MOLASSES COOKIES

Pat Olson

3/4 c. shortening
1 egg
2 tsp. cinnamon
1/4 tsp. cloves
1 c. sugar
4 T. molasses
1/4 tsp. ginger
2 c. flour

Cream together sugar, shortening and eggs. Add other ingredients. Roll into small balls the size of a walnut and dip tops in sugar. Bake in 375° oven for 8-10 minutes. Cookies will be soft when taken out of oven.

MONSTER COOKIES

Judy Ricker

12 eggs
4 c. white sugar
8 tsp. soda
1 lb. butter
18 c. oatmeal
1-lb. pkg. chocolate chips
2 lbs. brown sugar
1 T. vanilla
1 tsp. syrup
3 lbs. chunky peanut butter
1-lb. pkg. M & M's

Mix in order given. Drop by spoonfuls onto greased cookie sheet. Bake at 350° for 12 minutes. Do not overbake. Makes **200** large cookies. **Note:** They suggest you make 1/2 at a time.

NO-BAKE COOKIES

1 stick margarine
1/2 c. cocoa powder
1 tsp. vanilla
3 c. oatmeal
2 c. sugar
1/2 c. milk
1/2 c. peanut butter

Bring to boil for 2 minutes: margarine, sugar, cocoa and milk. Remove from heat. Add vanilla, peanut butter and oatmeal. Drop onto waxed paper; let cool and eat.

OATMEAL RAISIN COOKIES

Jodie Mannila

1 c. packed brown sugar
1 c. flour
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. soda
1/2 tsp. cloves
3 c. oatmeal
1 c. nuts
1/2 c. sugar
3/4 c. butter/shortening
1 egg
1/4 c. water
1 tsp. vanilla
1 c. raisins

Preheat oven to 350°. Mix sugars, shortening, egg, water, vanilla. Stir in remaining ingredients. Bake 12 to 15 minutes.

PEANUT BUTTER COOKIES

Joan Ableman

1/2 c. Crisco
1/2 c. sugar
1 T. hot water
1 1/2 c. flour
1/2 c. brown sugar
1 egg
1/2 c. peanut butter
1/2 tsp. soda

Mix all ingredients. Make into balls; flatten, with floured fork tines, onto cookie sheet. Bake at 375° for 10-12 minutes. Makes 4 dozen.

POTATO CHIP COOKIES

Carolyn Franklin

1 lb. butter
1 T. vanilla
2 c. potato chips (1 1/2 bags)
1 c. nuts
1 c. sugar
3 c. flour

Cream butter and sugar. Add vanilla; mix well. Add flour gradually, then add nuts and chips. Make balls and put onto ungreased cookie sheet; press down with fork. Bake at 350° until brown on bottom. Cool; sprinkle with powdered sugar.

ROCHESTER COOKIES

Liz Ratai

1/3 c. butter
1/4 c. cocoa
2 c. sugar
1/2 c. milk
2 tsp. vanilla
Pinch of salt
1/2 c. peanut butter
3 c. oatmeal

Boil butter, cocoa, sugar, milk for 3 minutes. Remove from heat; add vanilla, peanut butter and oatmeal. Beat 2 minutes, not any longer. Drop by teaspoonfuls onto waxed paper. Let cool. M-M Good.

SUGAR COOKIES

Betty Jean Bane

1 c. powdered sugar
1 c. margarine
2 eggs
5 c. flour
1 tsp. soda
1 c. sugar
1 c. vegetable oil
1 tsp. vanilla
1 tsp. salt
1 scant tsp. cream of tartar

Cream sugars, margarine, oil and eggs together. Add remaining ingredients. Roll into balls. Dip balls into sugar. Press with bottom of glass or fork. Bake at 350° 8-12 minutes. Yields 6 dozen.

TURTLE COOKIES

Liz Ratai

1 c. butter or margarine
2 c. flour
5 T. sugar
1 tsp. vanilla

Chill dough. Take 1/2 teaspoonful and roll like this; pat in the chilled dough middle end pointed. Bake 10 minutes in 375° oven. While warm, roll in a mixture of cinnamon and sugar. Then tend to break easily as they are very fragile.

WINE DROP COOKIES

Bruce Johnson

1 c. brown sugar
1/2 c. molasses
3/4 c. shortening
1 tsp. soda
1 tsp. baking soda
1/2 c. milk
1 c. raisins
1 egg
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Mix as for cake and put in enough flour to make a stiff dough. Sift together dry ingredients. Combine all ingredients. Drop by spoonfuls onto greased pan. Bake at 325° for 15 minutes.

CHOCOLATE FUDGE

Peggy Hanson

2 c. sugar
1/2 c. milk
1 stick butter
10 lg. marshmallows
3/4 tsp. vanilla
1 (6-oz.) pkg. chocolate

Cook sugar, milk, marshmallows and butter in saucepan for 6 minutes. Put chocolate chips in large bowl and pour hot mixture over chips. Beat until creamy and well blended. Add vanilla; mix lightly. Pour into buttered 8 x 8-inch pan.

FANTASY FUDGE

Yvonne Hagen
Nancy Bombick

3 c. sugar
1 (5-oz.) an evaporated milk
1 (12-oz.) pkg. semi-sweet chocolate chips
1 (7-oz.) jar marshmallow creme
1 c. chopped nuts
3/4 c. margarine
1 tsp. vanilla

Combine sugar, margarine and milk. Bring to a boil, stirring constantly. Continue boiling 5 minutes over medium heat or until candy thermometer reaches 234°. Remove from heat. Stir in chocolate chips until melted. Add remaining ingredients. Beat until well-blended. Pour into greased 13 x 9-inch baking pan.

FOOLPROOF FUDGE

Mike J. Brown

3 (6-oz.) pkgs. semi-sweet chocolate chips
1 (14-oz.) can sweetened condensed milk
Dash salt
1/2 c. chopped nuts
1 1/2 tsp. vanilla

Melt chocolate chips with condensed milk over low heat. Remove from heat. Stir in remaining ingredients. Spread evenly onto buttered waxed paper in 8-inch pie plate. Chill 2 hours or until set; turn onto cutting board; peel off waxed paper and cut into small squares. Cover and store at room temperature or in refrigerator.

FUDGE

Liz Ratai

2/3 c. cocoa
1 1/2 c. milk
1 T. butter
3 c. sugar
1 tsp. vanilla
Salt

Boil or simmer to soft ball stage. Test in cold water like you test other candy. Remove from heat; add vanilla and butter; beat until smooth. Don't overbeat. Pour into buttered pan. Cool and cut in pan. Takes at least an hour to make.

MILLION DOLLAR FUDGE

Janet White

4 1/2 c. sugar
1 lg. can Carnation milk
1 (12-oz.) pkg. chocolate chips
2 bars German sweet chocolate
1 lg. jar marshmallow creme
1 c. chopped nuts
2 tsp. vanilla

Boil sugar and milk in heavy saucepan for 7 minutes. Stir so mixture doesn't scorch. Take from stove and add all at once the following: chocolate chips, German sweet chocolate, marshmallow creme, vanilla, nuts. Stir until all chocolate is melted. Pour into large buttered cake pan. Let set at room temperature. Do not refrigerate until set. Keeps well in Tupperware.

FUDGE

Lori Sandberg

3 (6-oz.) pkgs. chocolate chips
1 (14-oz.) can Eagle Brand sweetened condensed milk
Dash salt
1/2 c. chopped nuts
1 1/2 tsp. vanilla

Over low heat melt morsels with condensed milk. Remove from heat; stir in remaining ingredients. Spread evenly into waxed paper-lined 8-inch square pan. Chill 2 to 3 hours or until firm.

NORWEGIAN POPCORN BALLS

Judy Ricker

1 c. butter
1 can sweetened condensed milk
Lg. marshmallows
Rice Krispies
Nuts
1 (18-oz.) pkg. caramels
Coconut

Heat slowly: Butter, caramels and milk; blend well. Dip large marshmallows to coat them. Roll in Rice Krispies or coconut or nuts.

CARMEL CORN

Mary Ann Syntelien
Liz Ratai

2 sticks oleo
1/2 c. brown Karo syrup
2 c. brown sugar
1 tsp. salt

Boil 5 minutes and add 1 teaspoon soda (stirring immediately and fast), being ready to pour over 2 popperfuls amount of corn, stir-

(continued)

ring until all corn is coated. Bake 1 hour at 200°. Break corn apart and cool before putting into bags.

OLD DUTCH CARAMEL CORN

Judy Ricker

2 (5-oz.) bags Old Dutch puff corn curls
1/2 lb. butter (not oleo)
1 c. brown sugar
1 tsp. baking soda
1/2 c. light corn syrup

In a 2-quart saucepan cook together for 2 minutes: butter, brown sugar and corn syrup. Add baking soda. This will cause mixture to foam, so 2-quart saucepan is necessary. Pour caramel mixture over corn curls and stir until mixed. Place in 250° oven for 45 minutes. Stir at least every 10-15 minutes. Remove from oven and pour onto waxed paper and break apart. Enjoy!

NUTTY POPCORN CRUNCH

Carolyn Franklin

8 c. popped corn (1/2 c. unpopped)
2 c. salted peanuts, pecans, walnuts or cashews
1 1/2 c. sugar or (3/4 c. white sugar and 3/4 c. packed brown sugar
1/2 c. light corn syrup
1/3 c. water
1/4 tsp. salt
1/3 c. butter or margarine

Place popped corn and peanuts into large bowl. Heat sugar, corn syrup, water and salt to boiling in heavy saucepan over medium-high heat, stirring frequently until candy thermometer registers 260° or until small amount of mixture dropped into cold water forms a hard ball. Reduce heat; stir in butter until melted. Pour syrup in thin streams onto popcorn and peanuts. Spread onto greased cookie sheet. Cool and break.

PUFFED DELIGHT

Carolyn Franklin

2 pkgs. cheese curls
2 cans mixed nuts
2 sticks butter
1/2 c. Karo syrup
2 c. brown sugar

Mix curls and nuts in roaster. Mix syrup, butter and sugar; boil for 5 minutes. Mix with curls and nuts. Bake 1 hour, stirring every 15 minutes.

HOT AIR CANDY

Jenny Blake

2 1/2 c. brown sugar
1/2 c. white Karo syrup
1 T. soda
1 lg. and 1 sm. pkg. chocolate chips
1/2 c. cold water
1/4 hunk wax

(continued)

Combine brown sugar, Karo syrup and water in pan; boil until it reaches 285° (hard boil stage). Grease 9 x 13-inch pan. (Chill pan.) Remove candy from stove; add soda and quickly stir until foams up. Pour into pan; after cooled, crack into pieces and dip in the following: Melt chocolate chips and wax in a double boiler. Dip pieces with fork into chocolate and lay on waxed paper.

SALTED NUT ROLL

Judy Ricker

1/3 c. butter
1 egg
2/3 c. white Karo syrup
1 pkg. Reese's peanut butter chips
2 c. Rice Krispies
2 c. miniature marshmallows
1 yellow cake mix
1/4 c. butter
2 tsp. vanilla
Peanuts

Combine 1/3 cup butter, cake mix and egg. Mix as pie crust and pat into bottom of 9 x 13-inch pan. Put in oven at 350° for 12-18 minutes. Take out and put in marshmallows and return to oven for 6 minutes or until marshmallows are puffy; let cool. In a saucepan melt 1/4 cup butter, white Karo syrup, vanilla, peanut butter chips. After melted, add Rice Krispies. Put mixture on top of base. Pat in peanuts on top.

SALTED NUT ROLLS

Jenny Raihala

1 1/2 c. flour
1/8 tsp. soda
2/3 c. brown sugar
1/2 c. margarine
2/3 c. corn syrup
2 tsp. vanilla
2 c. Rice Krispies
1/2 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt
2 egg yolks
1/4 c. margarine
1 (12-oz.) pkg. peanut butter chips
2 c. salted peanuts

Heat oven to 350°. Combine flour, baking powder and soda, vanilla, brown sugar, salt, 1/2 cup margarine and 2 eggs and pat into an ungreased 9 x 13-inch pan. Bake 12-15 minutes until golden brown. Top with 3 cups miniature marshmallows. Place in oven until marshmallows are puffy. In saucepan mix syrup, margarine, chips and vanilla. Heat and add cereal and nuts. Immediately spoon mixture over marshmallows. Cool and cut into bars.

TAFFY

Liz Ratai

2 c. sugar
Dash of salt
1/2 c. vinegar
1/8 tsp. cream of tartar
2 tsp. butter

Cook to hard ball stage. To test for hard ball, try one teaspoon syrup in one cup cold water, if it cracks, it's done. Pour into but-

(continued)

tered pie pans, maybe three. If you like, you can add food coloring and flavoring. Pull and pull and pull till nice and shiny.

FUDGE FROSTING

Shirley Lundberg

1 stick oleo/butter
1/3 c. milk
1 1/2 c. sugar
1/2 c. chocolate chips

Bring to a boil oleo, sugar and milk. Let boil 1/2 minutes. Remove from heat and add chocolate chips. Beat until chips are all melted. Spread.

SEVEN-MINUTE FROSTING

Kathleen Krisak

2 egg whites
1 1/4 c. sugar
5 T. water
1 1/2 tsp. corn syrup
1 tsp. vanilla
1/8 tsp. salt

Put whites, sugar, water, syrup and salt in top of double boiler over boiling water. Beat with a rotary beater 7 minutes or until mixture stands in peaks. Remove from heat; add vanilla and beat until thick enough to spread.

EASY CARAMEL FROSTING

Phyllis Lange

1/2 c. butter
1/4 c. milk
1 c. brown sugar
2 c. powdered sugar

Mix and beat until creamy.

CHOCOLATE FROSTING

Lori Sandberg

6 T. butter
6 T. milk
1 1/2 c. sugar
1/2 c. chocolate chips

Combine butter, sugar, milk. Boil one minute. Remove from heat and add chocolate chips. Stir until chips melt.

CREAM CHEESE FROSTING

Donna Wiirre

1/2 c. butter
1 lb. powdered sugar
1 (8-oz.) pkg. cream cheese
1 tsp. vanilla

Beat butter and cream cheese until light. Add remaining ingredients; beat until smooth.

FLUFFY FROSTING

Sandie Cronin

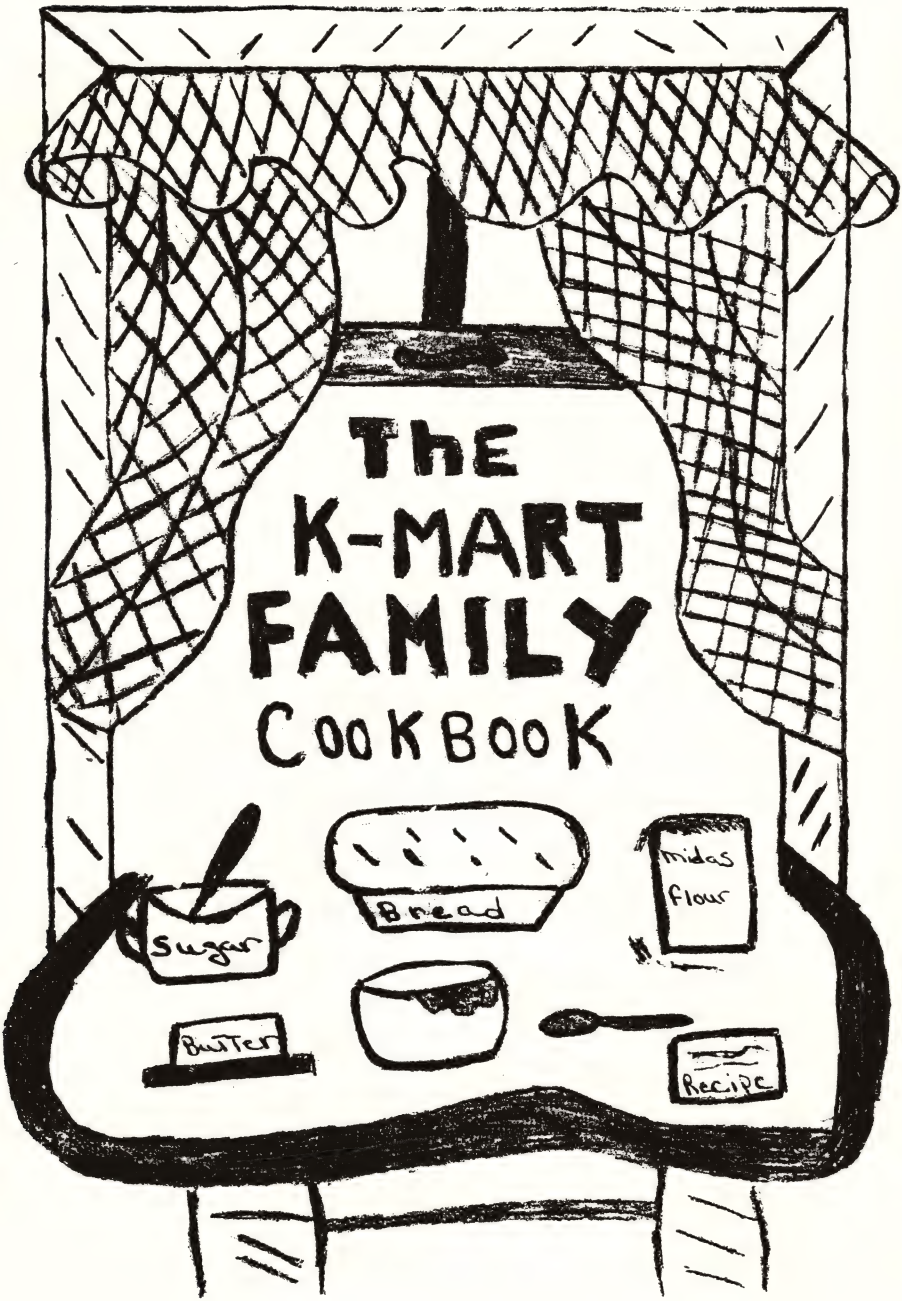
1/2 c. milk
1 c. Crisco
1 egg
1 tsp. vanilla
1 c. granulated sugar

Heat to lukewarm milk and vanilla. Cream Crisco, sugar and egg; add milk gradually. Beat at high speed 10 or more minutes, till fluffy. Frosts 9-inch layer cake.

FROSTING

1/4 c. softened butter
2 egg yolks
1 c. powdered sugar
1 (12-oz.) carton Cool Whip, softened

Mix butter, then powdered sugar, then egg yolks. Beat all together well. Add Cool Whip and beat briefly. Refrigerate cake. Freeze 3 Heath bars and before serving, smash frozen bars in wrapper and sprinkle on top of the frosting.


The
K-MART
FAMILY
CookBook
Sugar
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Butter
Recipe

PIES, PASTRY AND DESSERTS

QUICK APPLESAUCE BARS

Betty Pittman

1 c. brown sugar
1/2 c. shortening
1 c. applesauce
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. salt
1 c. raisins

Cream sugar and shortening, then add other ingredients in order given. Before baking, sprinkle on top: 1 cup chopped nuts, 1 package butterscotch chips, 1/3 cup white sugar. Bake at 325° for 30 minutes.

APPLE SLICE BARS

Elaine Johnson

2 1/2 c. flour
1 T. sugar
1 tsp. salt
1 c. lard or oleo
1 egg yolk
2/3 c. milk

Mix together till crumbly. Mix egg and milk and make dough. Roll out 1/2 of dough and place in jellyroll pan. Sprinkle 6 handfuls of cornflakes over dough, then 10 apples, sliced thin, over cornflakes, then sprinkle 1 cup sugar and 2 teaspoons cinnamon over apples. Roll rest of dough and place over apples. Seal edges by pinching them. Beat egg whites; brush on top of crust. Bake 1 hour at 375°. Glaze with powdered sugar frosting while bars are hot out of oven.

M & M CARAMEL BARS

32 caramels
2/3 c. evaporated milk
1 c. flour
1 c. quick oats, uncooked
1 c. chopped nuts
1/2 c. brown sugar, firmly packed
1/2 tsp. soda
1/4 tsp. salt
1/2 c. margarine, melted
1 1/2 c. M & M's, plain

Combine caramels and milk; melt until well blended. Combine flour, oats, nuts, sugar, soda and salt; add margarine, mixing until mixture into bottom of greased 9 x 12-inch pan. Bake at 375° for 10 minutes. Sprinkle 1 cup candies over partially baked crust; drizzle melted caramel mixture over candies. Sprinkle reserved crumb mixture and remaining M & M's over caramel bars. Continue baking 20 to 25 minutes or until golden brown. Cool slightly; chill 30 minutes.

CHERRY BARS

Mary Mortenson

1 3/4 c. white sugar
1 c. butter
4 eggs
1 tsp. salt
1 1/2 tsp. vanilla
3 c. flour
1 1/2 tsp. baking powder

Cream shortening and sugar; add eggs one at a time. Add dry ingredients. Spread 2/3 of batter on bottom of bar pan. Spread with 1 can cherry pie filling. Spoon rest of batter over top. Bake at 350° for 25 to 30 minutes. Frost with powdered sugar glaze while warm.

CHOCOLATE CHERRY BARS

Donna Wiirre

1 (4-oz.) pkg. chocolate pudding
1 chocolate cake mix
1 c. chopped cherries
1 c. chopped nuts
1 c. chocolate chips

In large saucepan cook pudding as directed on box. Blend dry cake mix into hot pudding mix 1 or 2 minutes. Add cherries. Pour into greased and floured jellyroll pan. Sprinkle with chopped nuts and chocolate chips. Bake at 350° for 25 to 30 minutes. When cool, sprinkle with powdered sugar.

CARAMEL CHOCOLATE BARS

Paulette Norman

1 (14-oz.) bag caramels
2/3 c. evaporated milk
1 pkg. Duncan Hines chocolate cake mix
1 (6-oz.) pkg. chocolate chips
1 c. chopped walnuts

Combine caramels and 1/3 cup of the evaporated milk in double boiler top; cover and place over boiling water. Stir until melted. Keep warm. Combine cake mix, butter and remaining 1/3 cup evaporated milk in a bowl. Beat with electric beater at medium speed 2 minutes. Spread 1/2 batter into greased 9 x 13-inch pan. Bake 10 minutes. Cool 2 minutes. Spread caramel mixture over baked layer. Sprinkle with chips. Stir in 1/2 cup walnuts into the rest of the batter. Drop by spoonfuls over all; sprinkle with rest of walnuts. Bake at 350° for 18 minutes. Cool and cut into bars.

CHOCOLATE CHIP COOKIE BARS

Yvonne Hagen

1 1/2 c. shortening
1 c. granulated sugar
1 c. brown sugar
2 eggs
2 tsp. vanilla
3 c. sifted flour
1 tsp. soda
1 tsp. salt
12-oz. pkg. chocolate chips

Preheat oven to 375°. Cream together shortening and eggs. Add sugar, brown sugar and vanilla. Add dry ingredients; add chocolate chips. Spread onto ungreased cookie sheets. Bake for 20 minutes.

CHOCOLATE PEANUT BUTTER BARS

Betty Pittman

1/2 pkg. chocolate bark
1/2 c. melted butter
1 c. peanut butter
1 c. powdered sugar
1 c. crushed graham crackers

Melt chocolate bark in 9 x 13-inch pan (let harden). Top with mixture. Melt other half of bark; spread on top of mixture. Let harden and cut into bars. **Note:** Bark can be melted in microwave.

MACAROON COOKIE BARS

Mary Cossalter

Base:

1 pkg. devil's-food or dark chocolate with pudding cake mix
1/3 c. margarine or butter, softened
1 egg

Topping:

14-oz. can sweetened condensed milk
1 tsp. vanilla
1 egg
1 1/4 c. coconut
1 c. nuts, chopped

Heat oven to 350°. Grease 13 x 9-inch pan. In a large pan combine base ingredients. Mix at highest speed until crumbly. Press firmly into bottom of pan. In a small bowl beat milk, vanilla and egg until blended. Stir in **1 cup** coconut, nuts. Pour over base in pan; spread to cover. Sprinkle remaining 1/4 cup coconut over top. Bake for 30 to 40 minutes or until golden brown. Center may appear loose, but will set upon cooling. Allow to cool completely.

MAGIC RAINBOW COOKIE BARS

Dorine Milbridge

1/2 c. margarine
1 1/2 c. graham cracker crumbs
1 (14-oz.) can sweetened condensed milk
1 1/2 c. flaked coconut
1 c. M & M 's, plain (8 oz.)

Preheat oven to 350° or 325° for glass pan. Melt margarine in oven; sprinkle crumbs over margarine. Pour milk evenly over crumbs. Top with remaining ingredients; press firmly. Bake for 25 to 30 minutes.

CHOCOLATE-COVERED PEANUT BUTTER BARS

Jenny Raihala

2 sticks margarine
2 c. crushed graham crackers
2 c. powdered sugar
2 c. peanut butter
12 oz. chocolate chips

Melt margarine; pour over crackers, sugar, butter into 9 x 13-inch cake pan. Melt 12 ounces chocolate chips. Spread on top. Chill and cut into squares.

REESE'S PEANUT BUTTER BARS

Marie Cline
Judy Ricker

1 c. margarine
2 1/2 c. powdered sugar
1 c. peanut butter
2 c. graham crackers

Mix together and put into 9 x 13-inch pan. Melt 12 ounces chocolate chips with 1 tablespoon peanut butter. Spread over bars and chill.

UNBAKED PEANUT BUTTER BARS

Diana Wallert

1/2 c. margarine
1 c. creamy peanut butter
12-oz. bag butterscotch chips
1 pkg. mini. marshmallows
3/4 c. flaked coconut
1/2 c. nuts

Melt margarine, peanut butter and chips together; cool. Add marshmallows, coconut and nuts. Pat mixture into greased 11 x 6-inch pan. Cool until firm in refrigerator, 1 hour.

BUTTERMILK BARS

Debra McGuirk

2 c. flour
3/4 c. brown sugar
1 1/4 c. white sugar
1/2 c. margarine
1 beaten egg
1 tsp. salt
1 tsp. cinnamon
1 c. buttermilk

Crumble first ingredients. Put 1 1/2 cups of mixture into a 9 x 13-inch pan, ungreased, reserving 1/2 cup for topping. To remainder of mix, add 1 egg, 1 teaspoon salt and cinnamon and buttermilk. Pour over mixture in pan and top with reserved mixture. Sprinkle with cinnamon and sugar. Bake at 350° for 20 to 25 minutes.

SODA CRACKER BARS

Janet White

35 single soda crackers
1 c. sugar
1 c. margarine
12-oz. pkg. chocolate chips
1/2 c. finely chopped nuts

Line jellyroll pan with foil; cover with crackers. Boil sugar and margarine for 3 minutes. Pour over crackers. Bake 5 minutes at 400°. Sprinkle chips over hot crackers; let set a few seconds. Spread chocolate; sprinkle with nuts. Cool before serving or cutting.

ROCKY ROAD FUDGE BARS

Jan Knapp

1/2 c. margarine, melted
1 (1-oz.) sq. unsweetened chocolate, melted
1 c. sugar
1 c. flour
1/2 to 1 c. chopped nuts
1 tsp. baking powder
1 tsp vanilla
2 eggs

(continued)

Grease and flour 13 x 9-inch pan. Mix in saucepan in which butter and chocolate were melted. Spread into prepared pan one 8-ounce package cream cheese, softened (reserve 2 ounces for frosting).

1/2 c. sugar
2 T. flour
1/4 c. margarine
1 egg
1/2 tsp. vanilla

Blend in small mixer bowl until smooth and fluffy. Spread over chocolate batter 1/4 cup chopped nuts, 6 ounces (1 cup) semi-sweet chocolate chips. Sprinkle over cream cheese. Bake at 350° for 25 to 35 minutes until toothpick inserted in center comes out clean.

2 c. miniature marshmallows
1/4 c. margarine
1 (1-oz.) sq. unsweetened chocolate
Remaining cream cheese
1/4 c. milk
3 c. powdered sugar
1 tsp. vanilla

Sprinkle marshmallows on baked bars. Bake 2 minutes longer. Melt margarine, milk, chocolate and cream cheese in saucepan. Add powdered sugar and vanilla. Stir until smooth. Immediately pour over marshmallows and swirl together. Store in refrigerator.

NUT GOODIE BAR

Kris Nordlinder
Phyllis Lange

1 (12-oz.) pkg. chocolate chips
1 (12-oz.) pkg. butterscotch chips
2 c. creamy peanut butter

Melt and keep warm (for second half). Spread 1/2 onto pan or pans and chill.

1 c. melted butter
1/4 c. dry reg. vanilla pudding
1/2 c. Carnation milk

Mix well and add 2 pounds powdered sugar. Spread this on chocolate layer and chill. Add 2 cups salted Spanish peanuts, hulls and all, to the other half of chocolate. Spread on top of white layer. Cut into small pieces and keep refrigerated. **BUTTER PAN WELL.** **Note:** Use two 9 x 13-inch pans or 1 jellyroll pan.

NUT GOODIE BARS

Shirley Lundberg
Barb Johnson

1 (12-oz.) pkg. chocolate chips
2 (6-oz.) pkgs. butterscotch chips
1 c. peanut butter
1 pkg. miniature marshmallows
1 lb. salted peanuts

Melt chips in double boiler; add peanut butter. Take off heat, stir in marshmallows, peanuts. Pour into 12 x 15-inch buttered pan. Cool; cut into small squares.

O'HENRY BARS

Cheryl Olson

1 c. oatmeal
1 c. brown sugar

Add:

2/3 c. butter
1/2 c. white syrup
1 tsp. vanilla

Mix and pat into pan. Bake at 375° for 12 minutes; cool. **Frosting:** Melt 6 ounces chocolate chips and 2/3 peanut butter and spread over crust.

O'HENRY BARS

Donna Wiirre

1 c. white syrup
1 c. sugar
1 c. peanut butter
6 c. Rice Krispies
6 oz. chocolate chips
1 tsp. vanilla

Combine syrup, sugar and peanut butter and beat until smooth. Add vanilla, Rice Krispies. Pour into greased 9 x 13-inch pan. Melt chocolate chips and spread on top. Cool and cut into bars.

SPECIAL TREAT BARS

Jenny Blake
Betty Pittman

1 c. sugar
1 c. Karo syrup, white
1 c. peanut butter
6 c. Rice Krispies

Combine sugar and syrup in saucepan; bring to a boil. Add peanut butter and stir until peanut butter melts. Pour over cereal and mix together. Pat lightly into a buttered 9 x 13-inch pan. Refrigerate for 1 hour. Frost.

Frosting:

1/2 bag chocolate chips
1/2 bag butterscotch chips

Melt in double boiler or melt in microwave. Spread over bars.

SPECIAL K BARS

Liz Ratai

1/2 c. syrup
1/2 c. white sugar
3/4 c. peanut butter
3 c. Special K cereal
1/2 pkg. chocolate chips
1/2 pkg. butterscotch chips

Boil together syrup and sugar for 2 minutes. Add peanut butter; boil until mixed well (2 minutes). Remove from heat. Add Special K cereal. Press into buttered pan. Spread with chocolate chips and butterscotch chips (first melted together over heat).

LEMON BARS

Donna Wiirre

1/4 c. powdered sugar
1 c. flour
1/2 c. butter
2 eggs
3 T. lemon juice
1 T. grated lemon rind
1 c. sugar
2 T. flour
1/2 tsp. baking powder

Cream powdered sugar, flour and butter; press into 9 x 13-inch pan. Bake 15 minutes at 350°. Mix slightly beaten eggs, lemon juice and grated lemon rind. Add to 1 cup sugar and 2 tablespoons flour and baking powder. Pour onto crust and return to oven. Bake for 25 minutes at 350°. Cool; sprinkle with powdered sugar.

LEMON BARS

Judy Ricker

1 lemon cake mix
1/3 c. oil
1 egg
1/2 c. sugar
1 (8-oz.) pkg. cream cheese
1 egg
1 tsp. lemon juice

Crumble cake mix, oil and eggs; save 1 cup. Pat in 9 x 13-inch pan. Bake 15 minutes at 350°. Whip sugar, cream cheese, egg and lemon juice. Pour over cake mixture the 1 cup crumbs. put over bars. Bake for 15 minutes; cool.

CHOCOLATE MINT BARS

Donna Wiirre

First Layer:

1 c. sugar
1 stick margarine
4 eggs
1 (16-oz.) can Hershey's syrup
1 c. flour
1/2 tsp. baking powder

Second Layer:

1 stick margarine
2 c. powdered sugar
2 T. milk
1 tsp. peppermint extract
Green food coloring

Mix together first layer. Pour into greased jellyroll pan. Bake 25 minutes at 350°; cool. **Second Layer:** Soften margarine; mix other mixture. Add food coloring. Spread on top of first layer and refrigerate. **Third Layer:** Melt 1 stick margarine and 6-ounce package chocolate chips. Frost. Best if kept refrigerated.

REESE'S PEANUT BUTTER BARS

Barb Johnson

Crust:

3/4 c. oatmeal
3/4 c. flour
1/2 c. brown sugar
1/4 tsp. soda
1/2 tsp. salt
1/2 c. melted margarine

Filling:

1/2 c. sugar
3/4 c. white syrup
3/4 c. chunky peanut butter

Frosting:

1 c. sugar
1/4 c. butter
1/4 c. milk
1/2 c. chocolate chips

Mix crust mixture and pat into 9 x 13-inch pan. Bake 15 minutes at 350°. Bring sugar and syrup to boil; add peanut butter. Take off stove; spread onto crust. Bring sugar, butter and milk to boil; add chocolate chips and spread frosting onto bars. **Note:** You may use any flavor chips for different bars.

NUT GOODIE SQUARES

2 1/2 c. miniature marshmallows
3/4 c. peanut butter
1/4 c. butter
12 oz. chocolate chips
12 oz. butterscotch chips
1/2 c. chopped nuts

Butter bottom of 9 x 12-inch pan. Spread marshmallows. Melt next 4 ingredients in double boiler or microwave. Pour over marshmallows. Top with nuts.

PINEAPPLE BARS

Donna Wiirre

1 c. butter
1 c. brown sugar
3 c. oatmeal
1 1/2 c. flour
1 tsp. soda

Filling:

3 egg yolks
1 c. sugar
1 c. milk
2 tsp. butter
2 T. cornstarch
1 (16-oz. can crushed pineapple

Mix well. Reserve 1 1/2 cups of mixture for top. Press into 9 x 13-inch pan. Bake until light brown, about 15 minutes at 350°. Mix filling mixture well; cook until thick. Pour over crust; sprinkle rest of crumb mixture on top and bake again for 10 minutes.

PUMPKIN BARS

Jenny Blake
Gail Frider
Pat Olson
Bruce Johnson
Kris Nordlinder

1 2/3 c. sugar
1 c. oil
4 eggs
2 c. flour
1 tsp. soda
2 tsp. baking powder
1/2 tsp. salt
2 tsp. cinnamon
2 c. pumpkin
1 tsp. vanilla
1/2 c. walnuts, optional

Combine sugar, oil and eggs; beat well. Sift dry ingredients together and add to creamed mixture. Fold in pumpkin and vanilla. Pour into a greased 10 x 15-inch pan. Bake at 350° for 25 to 30 minutes.

Frosting:

3-oz. pkg. white cream cheese
3/4 c. butter
1 1/2 c. powdered sugar
1/2 tsp. vanilla

Cream ingredients together until light and fluffy.

ROCKY ROAD S'MORES BARS

1/2 c. margarine
1/2 c. packed brown sugar
1 c. flour
1/2 c. graham cracker crumbs
2 c. miniature marshmallows
1 (6-oz.) pkg. semi-sweet chocolate pieces
1/2 c. chopped walnuts

Beat margarine and sugar until light and fluffy. Add flour and crumbs. Press onto bottom of 9-inch square pan. Sprinkle with remaining ingredients. Bake at 375° 15 to 20 minutes or until golden brown. Cool; cut into bars. Yields 2 dozen.

BROWNIES

Bernice Kochevar

1 stick oleo
1 c. sugar
1 lg. can Hershey
4 eggs
1 c. flour

Mix well. Bake 25 to 30 minutes.

Frosting:

1 1/3 c. sugar
5 T. oleo
7 T. milk

Boil 30 seconds; remove from heat. Add 6 ounces chocolate. Add a little milk if too hard.

BROWNIES

Janet White

4 pkgs. Choco-Bake
1 c. milk
2 c. sugar
1 c. shortening
4 eggs
1 tsp. salt
1 1/2 c. flour
2 c. chopped nuts, optional

Cream sugar and shortening; add eggs; mix well. Add chocolate mixture and rest of ingredients. Spread batter into greased jellyroll pan. Bake at 350° for 25 minutes. **Scald** milk and chocolate together.

Frosting:

2 c. sugar
1/2 c. shortening
1/2 c. milk
1 pkg. Choco-Bake

Bring to boil and boil for 1 minute. Remove from heat. Beat until smooth and thick. Spread over cooled brownies.

APPLE DESSERT

Marie Cline

1 c. brown sugar
1 c. white sugar
1/2 c. butter
2 eggs
2 c. flour
2 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. nutmeg
4 c. raw apples
1 c. nuts

Cream butter, sugar and eggs. Add dry ingredients. Add apples and nuts on top. Bake for 1 hour at 350° in a 9 x 13-inch pan. Serve with whipped cream.

APRICOT DESSERT

Donna Wiirre

46-oz. can apricot nectar
7 T. cornstarch
1 1/2 c. sugar
Cool Whip
1 sm. angel food loaf cake

Cube cake and spread into 9 x 13-inch pan. Mix one cup nectar with cornstarch to dissolve. Take remaining nectar, add sugar and cook over medium heat (add nectar with cornstarch until it starts to boil). Pour over cake and refrigerate. Frost with Cool Whip.

GRAHAM CRACKER FLUFF

Mark Ruotsalainen

1 pkg. Knox gelatine
1/4 c. milk
1 c. milk
1 c. sugar
1 egg
1 pt. cream
1 tsp. vanilla
1 T. powdered sugar

Mix and set aside gelatine and 1/4 cup milk. Boil 1 cup milk and 1 cup sugar. Add 1 well-beaten egg; boil. Add gelatine mixture; return to boil. Put in refrigerator or freezer until very thick - like jelly. Whip cream; add vanilla and powdered sugar. After you have

(continued)

whipped the cream, take thickened mixture out of refrigerator and using mixer, beat until smooth, then add to whipped cream. Put crushed graham crackers (can be bought in store or you can crush your own) on bottom of a 9 x 13-inch pan. Put cream mixture on top of that and sprinkle with additional graham cracker crumbs. Refrigerate. Best if made the night before.

COCONUT DATE BALLS

Donna Wiirre

1 1/2 c. dates, chopped
2 beaten eggs
3 c. Rice Krispies
1 c. sugar
1 tsp. butter
Coconut

Boil dates, sugar and eggs for 10 minutes. Add butter and Rice Krispies. Shape into small balls (careful, it's hot). Roll in coconut. Set on waxed paper.

BUTTERMILK BROWNIES

Phyllis Lange

2 c. flour
2 c. sugar
1 tsp. salt
1 c. water
1 c. shortening
3 T. cocoa
2 eggs
1/2 c. buttermilk
1 tsp. soda
1 tsp. vanilla

Mix flour, sugar and 1 teaspoon salt. Bring to boil water, shortening and cocoa. Cool to lukewarm and add to flour mixture. Add eggs; add buttermilk, soda and vanilla. Bake in 11 x 15 x 1-inch greased jellyroll pan 20 minutes at 350°.

Frosting:

2 1/3 c. powdered sugar
1/2 c. soft margarine
1 egg
1 tsp. vanilla
3 T. cocoa
Few tsp. milk for consistency

Spread over buttermilk brownies; cut.

"GOOD DESSERT" FOR A PARTY

Liz Ratai

1 pkg. white cake mix
1 pkg. instant lemon pudding
2 c. half & half
Whipped cream or Cool Whip

Mix cake following directions on box. Bake in a cookie sheet pan. When done, cool off. Mix pudding with half & half. Put pudding over cooled cake and cover with whipped cream.

CHERRY ICEBOX DESSERT

Jan Knapp

1/2 c. milk
20 lg. marshmallows
2 c. Cool Whip
1 can cherry pie filling
1 graham crust

(continued)

Heat marshmallows until melted; cool. Add Cool Whip. Put 3/4 of graham crust in bottom of pan. Add 1/2 whipped mixture. Spread cherries on top. Add remaining whipped mixture; chill.

PINK CLOUD DESSERT

Mildred Haugnn

2 3/4 c. cranberry or cran-raspberry juice
3/4 c. water
1 c. sugar
1/2 c. Cream of Wheat

Bring to a boil; slowly add 1/2 cup Cream of Wheat. Cook 10 minutes or until thickened, stirring constantly. Cool a bit. Whip with a mixer until fluffy. Serve half & half.

BLUEBERRY DELIGHT

Mary Mortenson

2 c. crushed graham crackers
1/2 c. sugar
1/2 c. butter
2 beaten eggs
1/2 tsp. vanilla
1/2 c. sugar
1 (8-oz.) pkg. Philadelphia cream cheese
1 can blueberry pie mix

Blend graham crackers, sugar and butter. Press into 9 x 13-inch pan. Beat eggs; add vanilla, sugar and softened cheese. Beat very well and pour over crust. Bake at 350° for 15 minutes. When cooled, spread with blueberry pie mix. Refrigerate until well-cooled. Serve with Cool Whip.

CHERRY DELIGHT

Dawn Honkola

Graham crackers
1 c. milk
30 marshmallows
1/2 pt. whipping cream
1 can Wilderness cherry pie filling

Use 9 x 13-inch pan. Crush enough graham crackers for top and bottom crust. Melt marshmallows in milk. Whip cream and then add to marshmallow and milk when cooled. Put layer of crackers into pan, layer of marshmallow mixture, layer of pie filling. Top with another layer of marshmallow mixture and then top with remaining graham crackers.

QUICK CHEESECAKE

Carol Zadra

1/3 c. lemon juice (ReaLemon)
1 can Eagle Brand condensed milk
1 tsp. vanilla
1 (8-oz.) pkg. cream cheese

Mix all ingredients together. Put into ready-made graham cracker crust. Put in refrigerator until set. Pour 1 can cherry pie filling over top. **Note:** Can also use blueberry pie filling.

OATMEAL CARMELETS

Donna Wiirre

32 light caramels
5 tsp. evaporated milk
1 c. flour
3/4 c. melted butter
1/2 tsp. salt
1 c. oatmeal
1/2 tsp. soda
3/4 c. brown sugar
6-oz. pkg. chocolate chips
1/2 c. walnuts

Melt in double boiler caramels and milk; set aside. Mix flour, butter, salt, oatmeal, soda and brown sugar. Press half of crumb mixture into bottom of greased 9 x 13-inch pan. Bake for 10 minutes at 350°. Remove from oven. Sprinkle with chocolate chips and walnuts. Pour caramel mixture on top. Put remaining crumb mixture on top. Bake for 20 to 25 minutes. Cut while warm.

DOUBLE CHERRY DESSERT

Debra McGuirk

1 pkg. Betty Crocker cherry chip cake mix
2 eggs
1/2 c. butter or margarine, melted
1 (21-oz.) can cherry pie filling
1/2 c. chopped walnuts or pecans

Heat oven to 350°. Mix cake mix (dry), egg and butter until smooth. Spread dough into ungreased oblong pan, 9 x 13 inches. Spread pie filling over dough. Sprinkle with nuts and bake 40 to 45 minutes. Cool 15 minutes. Drizzle with a glaze. Serve warm or cool. Yields 12 to 15 servings. **Glaze:** Mix 1 cup confectioners' sugar and 1 tablespoon water. Add enough water to reach desired consistency.

PUDDING CREAM CHEESE DESSERT

Diana Wallert

Crust:

1 c. flour
1/2 c. margarine
1/2 c. chopped walnuts

Filling:

8 oz. softened cream cheese
1 c. powdered sugar
2 c. Cool Whip
1 pkg. instant pudding, any flavor
1 pkg. instant vanilla pudding
3 1/2 c. milk

Mix crust ingredients; press into greased 13 x 9-inch pan. Bake 10 minutes at 350°. Cool. Mix sugar, 1 cup Cool Whip and cream cheese; spread over crust. Mix pudding with milk until thickened. Pour over second layer. Frost with second cup of Cool Whip. Refrigerate.

CHOCOLATE DESSERT

Paulette Norman

Crust:

1/2 c. melted margarine
1-lb. pkg. Hydrox cookies
1/2 gal. vanilla ice cream
1 c. margarine
1 (12-oz.) can milk, evaporated
2 sq. Baker's chocolate
1 c. sugar

Crush cookies; add margarine. Divide evenly into two 9 x 13-inch pans and freeze. Spread ice cream over crust; refrigerate. Combine milk, sugar, margarine; add chocolate squares in 1 1-quart pan. Cook until thick, stirring often; cool. Spread on top of frozen ice cream layer and freeze. Cover with Cool Whip and top with nuts.

FRESH FRUIT ON A CLOUD

3-oz. pkg. cream cheese, softened
4 oz. Cool Whip
1 c. miniature marshmallows
2/3 c. halved seedless green grapes
2/3 c. peaches or nectarines
2/3 c. raspberries

Line cookie sheet with waxed paper. In small bowl beat cream cheese until light and fluffy. Add Cool Whip; beat on high until smooth. Fold in marshmallows. **To form clouds:** Spread mixture (about 1/2 cup) into about 3-inch circle with a deep well in center. Freeze 2-3 hours. Remove clouds from freezer and allow to stand at room temperature 15 minutes. Combine fruit and spoon 1/2 cup fruit mixture into center of cloud. Serve immediately. Yields 4 servings.

RHUBARB CRISP

Gail Frider

3/4 c. sugar
1 tsp. baking powder
3 T. shortening
1/2 c. milk
1 c. flour
2 c. rhubarb

Mix above ingredients and pour over 2 cups rhubarb in greased pan. Top with a mixture of 1 cup sugar, 1 tablespoon cornstarch and 1/4 teaspoon salt over this. Pour 1 cup boiling water. Bake at 375° for 40-45 minutes.

ORANGE CREAM

Elaine Johnsone

1 pkg. lemon Jello
1 c. orange juice
1 c. hot water
1 c. whipped cream
1/2 c. sugar

Dissolve Jello in hot water; add sugar, orange juice. Let cool in refrigerator, stirring occasionally, until it starts to thicken. Fold in whipped cream. Pour into mold; chill. Garnish with mandarin orange and cherry.

CHERRY DOUBLE CRISP

Kathleen Krisak

1 1/2 c. flour
1 c. brown sugar
3/4 c. quick cooking oatmeal
1/2 tsp. soda
1/2 tsp. salt
1/2 c. butter, softened
1 c. (1 can) pie filling (cherry)

Combine first 5 ingredients; mix well. Cut in butter and blend well until particles are small and uniform. Pat 1/2 of crumb mixture in ungreased 9 x 9-inch pan. Cover with pie filling. Sprinkle remaining crumbs on top. Bake in preheated 350° oven for 45 to 50 minutes. Cool; top with whipped cream.

CHERRY CRUNCH DESSERT

Marie Cline

1 c. quick oatmeal
1/3 c. butter
3/4 c. brown sugar
1/2 c. flour
1 c. coconut
1 can cherry pie filling

Mix dry ingredients together. Put into 9 x 9-inch pan, greased; save 4 tablespoons for topping. Then put pie filling onto crust; sprinkle remaining 4 tablespoons on top. Bake at 350° for 1 hour. Serve with Cool Whip.

RHUBARB CRUNCH

Jenny Blake

4 c. diced rhubarb
3 T. flour
1 c. sugar
1 1/2 c. flour
1 c. brown sugar
1 c. oatmeal
1/2 c. margarine
1/2 c. shortening
1 tsp. cinnamon

Mix rhubarb, flour and sugar. Place in greased 13 x 9-inch pan. Mix last 6 ingredients together. Put over first mixture. Bake at 375° until brown, about 25 to 30 minutes. Serve warm with ice cream.

DUMP DESSERT

Diana Wallert

1 lg. container Cool Whip
1 can drained crushed pineapple
1 can cherry pie filling
1 can Eagle Brand sweetened milk

Mix all ingredients together and freeze in a 9 x 13-inch pan.

PUDDING DELIGHT

Maggie Forward

1 pkg. Jello instant pudding pie filling, any flavor
1 c. thawed Bird's Eye Cool Whip non-dairy whipped topping or 1 c. Dream Whip

(continued)

Prepare pudding mix as directed on package for pudding. Pour half the pudding into 6 dishes. Blend whipped topping into remaining pudding and spoon into dishes. Chill.

PUDDING DESSERT

Gail Frider

1 c. flour
1 stick margarine
2 T. sugar
8 oz. cream cheese
2/3 c. powdered sugar
2 pkgs. pudding
3 c. milk
16 oz. Cool Whip

This dessert is made in layers. **Layer 1:** Mix flour, sugar and margarine. Place in buttered 9 x 13-inch pan. Bake 15 minutes at 375°; cool. Cream powdered sugar, cream cheese and **half** of Cool Whip. Spread on first layer. Add milk to pudding. Spread on second layer. Frost with remainder of Cool Whip. Top with chopped nuts or other decorations. **Note:** Instant pudding can be substituted for regular pudding, just use 3 cups milk instead of 4 cups.

FATTIGMAND

Mary Ann Synstelien

5 egg yolks
1 whole egg
6 T. sugar
6 T. whipping cream
1/2 tsp. crushed whole cardamon
2 c. flour

Beat egg well; add sugar; mix well. Add rest of ingredients. Roll thin; cut into diamond shapes and fry in deep fat at 370° for 2-3 minutes or until golden brown. Dust with powdered sugar.

BANANA FLIP

Mary Cossalter
Judy Patton
Gail Frider

1 yellow cake mix (no pudding added)
1 (3-oz.) pkg. banana cream instant pudding
4 eggs
1 1/2 c. milk

filling:

1/2 c. milk
1/2 c. shortening
1 T. banana extract
1 c. sugar
3 T. flour
1/2 c. butter

Combine all; pour into two 10 1/2 x 15 1/2-inch jellyroll pans which have been greased and floured. Bake 15 minutes or less. **Filling:** Beat all ingredients for 5 minutes. Spread on one cake. Put other cake on top. Cut into 35 pieces.

CHERRY JELLO

Bunny Burleigh

1 pkg. lemon Jello
1 pkg. red Jello
2 c. boiling water
1 c. cold water
1 can cherry pie filling

ORANGE JELLO

Mary Ann Synetelien

2 pkgs. orange Jello
2 pkgs. vanilla instant pudding
5 1/2 c. boiling water
1 qt. reg. Cool Whip

Mix Jello and pudding with water. Let thicken slightly; add Cool Whip. Top with mandarin orange slices. Refrigerate.

SOUTHERN LASSIES

Donna Wiirre

1/2 c. butter
1 c. flour
1 (3-oz.) pkg. cream cheese
2 eggs
1 1/2 c. brown sugar
1 T. melted butter
1 tsp. vanilla
1 tsp. salt

Mix butter, flour and cream cheese; chill. **Filling:** Mix eggs, brown sugar, vanilla and salt. Pat dough into small cupcake pans. Put layer of chopped pecans, spoonful of filling and more pecans on top. Bake at 350° for 20 to 30 minutes.

LEFSE

Mary Ann Synstelien

1 tsp. salt
4 T. butter, melted
7 c. riced potatoes
5 T. cream
2 c. flour

Boil potatoes; rice. Then mix ingredients together. Divide into balls (about the size used for pie crust). Roll thin as possible on floured board. Bake on a grill until slightly brown on each side. Keep covered while warm. This can be frozen. **Hints for good Lefse:** (1.) Use a good dry russett potato. (2.) Use a cloth-covered board to roll on. (3.) Use a good grade of flour. (4.) Always chill the dough before adding the flour.

COOL WHIP LEMONADE DESSERT

Helen Warren

Crust:

2 pkgs. Ritz crackers, crumbled
1/2 stick butter, melted
1/4 c. powdered sugar

Filling:

8 oz. Cool Whip
Sm. can pink lemonade
1 can sweetened condensed milk

Mix together crust ingredients. Press into cake pan. Mix well together filling. Pour into crust and refrigerate.

LEMON DESSERT

Bunny Burleigh

1 stick margarine
1 c. flour
1/2 c. pecans or walnuts, chopped
1 (18-oz.) pkg. cream cheese
1 c. powdered sugar
1 c. Cool Whip
1 sm. pkg. lemon instant pudding
3 c. milk

Cut margarine into flour; add nuts. Press into 9 x 13-inch pan. Bake at 375° until set; cool. Cream powdered sugar, cream cheese and Cool Whip. Pour over crust and chill. Mix pudding with milk; pour over cream cheese mixture; chill. Serve with Cool Whip.

LEMON BISQUE

Diana Wallert

1 pkg. lemon Jello
1 3/4 c. hot water
1/2 c. margarine
Juice of 1 lemon or 1 tsp. ReaLemon
1 can very cold Carnation evaporated milk
2 c. graham cracker crumbs

Dissolve Jello in hot water and place in refrigerator. Whip milk until it stands in peaks. Add Jello and lemon juice; mix. Add margarine to graham cracker crumbs. Place half of crumbs on bottom of 9 x 13-inch pan. Add Jello mixture and sprinkle remaining crumbs on top. Refrigerate.

BANANA SPLIT

Kris Nordlinder

1 box vanilla wafers, crushed
3 sticks butter
2 c. powdered sugar
2 eggs
5 bananas
1 (No. 2) can crushed pineapple
1 med.-sized Cool Whip
1 sq. semi-sweet chocolate
Walnuts
Cherries

Mix wafers and 1 stick butter (melted) and pat into 9 x 13-inch pan. Mix 2 sticks butter, powdered sugar and eggs. Beat for 15 minutes. Spread over crust. Slice bananas lengthwise and arrange over powdered sugar mixture. Spread crushed pineapple over bananas. Cover all with generous layer of Cool Whip. Drizzle melted chocolate over whipped topping. Top it all off with crushed nuts and cherries. This can be made day before and will keep a couple of days.

MARSHMALLOW DESSERT

Mildred Haugen

1 c. hot water
1 tsp. instant coffee or 1 c. ready-made coffee
32 marshmallows

Using double boiler, cook these until melted and cool. Whip 1 cup whipping cream until stiff and fold into mixture. Pour over torn bits

(continued)

of angel food cake in a 9 x 9-inch square pan. Top with chopped nuts. Chill until firm.

COCONUT CREAM PIE

Maggie Forward

1 baked 9-in. pie shell
1/4 c. cornstarch
2/3 c. sugar
1/2 tsp. salt
2 1/2 c. milk
3 eggs, separated
1 tsp. vanilla
1 c. flaked coconut
6 T. sugar

Bake in 425° (hot) oven 5 minutes or until meringue browns and coconut browns.

INSTANT PUDDING DESSERT

Jan Knapp

1 1/4 c. flour
1/2 c. plus 2 T. margarine

Mix till crumbly. Press into 9 x 13-inch pan. Bake at 350° 20 to 25 minutes. Cool crust.

8 oz. cream cheese
1 c. powdered sugar
1 c. Cool Whip

Mix and spread over crust.

2 pkgs. reg. semi-instant pudding
2 1/2 c. milk

Beat till thick. Spread over cheese layer. Top with rest of 8-ounce container Cool Whip. Sprinkle with nuts.

RICE PUDDING

Maggie Forward

1/2 c. rice
1/2 tsp. salt
1/2 c. sugar
3 1/2 c. milk
1 c. water
1 T. cornstarch
2 eggs, separated
1 c. raisins

Add milk to sugar and cornstarch and egg yolks. Stir in rice; add raisins. Bake in casserole dish, placed in a pan of hot water 1 inch deep. Bake 1 1/2 to 2 hours in 350° oven.

VERY CHERRY CRESCENT RING

1 (10-oz.) jar maraschino cherries
1 (8-oz.) pkg. cream cheese, softened
3/4 c. chopped walnuts
1/2 c. sugar
1/2 tsp. almond extract
2 (8-oz.) tubes crescent rolls
2 T. chopped walnuts

Unroll and place both tubes of crescent roll dough into 15 x 13-inch rectangle. Spread with cherry and cheese mixture. Roll lengthwise; pinch. make into ring. Slash with sharp knife 5 or 6 times. Bake at 350° 30 to 35 minutes. **Glaze:** With mixer mix 1 cup

(continued)

powdered sugar, 4 tablespoons milk, 1 teaspoon almond extract. Garnish with cherries and nuts.

GLORIFIED RICE

Sandie Cronin

1 c. cooked rice
1/3 c. sugar
1 (13 1/4-oz.) can crushed pineapple
1/2 T. vanilla
1/3 c. mini. marshmallows
2 T. chopped maraschino cherries
2 c. Cool Whip or whipped cream

Mix rice, sugar, drained pineapple, vanilla; add marshmallows, cherries (drained). Fold in Cool Whip. **Note:** You can add tablespoon dry red Jello for color and flavor.

RUSETTES

Mary Ann Synstelien

3 eggs, beaten
2 tsp. sugar
1 1/2 c. sweet milk
1 1/2 c. flour
1/4 tsp. salt
1 tsp. vanilla

Beat eggs slightly with sugar, salt; add milk and flour; beat until smooth. Heat Rusette irons. Dip into batter and place in deep hot fat or oil until done. Do not let batter come over the top of the iron.

APPLE SQUARES

Donna Wiirre

2 1/2 c. flour
1 c. lard
1 tsp. salt
1 egg yolk
1/3 c. milk

Filling:

1 c. crushed cornflakes
6 c. sliced apples
1 c. sugar
1 tsp. cinnamon
1 egg white

Mix first 5 ingredients. Put into jellyroll pan; divide into 2 parts for top crust. Layer: cornflakes, apples. Sprinkle sugar and cinnamon. Top with crust. Beat egg white until stiff and spread over crust. Bake at 350° till brown and apples are tender, about 30 to 35 minutes. Drizzle with powdered sugar frosting over top while hot.

PUMPKIN DESSERT SQUARES

Donna Wiirre

1 pkg. yellow cake mix
1/2 c. butter, melted
1 egg

Topping:

1 c. reserved cake mix
1 tsp. cinnamon
1/4 c. sugar
1/4 c. butter

Filling:

1 lg. can pumpkin pie mix
2/3 c. milk
2 eggs

Grease 9 x 13-inch pan. Reserve 1 cup cake mix for topping. Combine remaining cake mix, butter and 1 egg; press into pan. Prepare filling until smooth; pour over crust. Combine topping mixture and sprinkle over filling. Bake at 350° for 45-50 minutes. Top with whipped cream if desired.

MANDARIN ORANGE DESSERT

Sheldia Greenwaldt

3 egg whites
2 c. cream
1/4 tsp. cream of tartar
1/2 c. powdered sugar
1 c. sugar
3 T. instant vanilla pudding
1/2 c. nuts
1 3/4 c. coconut
1/2 c. Rice Krispies, crushed
2 cans drained oranges

Beat egg until beaten stiffly. Spread first 4 ingredients into greased 9 x 13-inch pan. Bake at 325° for 20 minutes; cool. Whip next 5 ingredients; pour on top. Decorate with 15 to 24 oranges. Serve; cut 2 x 2-inch pieces.

WATERMELON SNOW

Kris Nordlinder

4 c. seeded, cubed watermelon
2 c. Sprite
6-oz. can frozen fruit punch

Puree watermelon; blend in punch and Sprite. Freeze 2 hours. Freeze until slush consistency, about 3-4 hours longer. Yields about 10 servings.

VIENNA TARTS

1/2 c. margarine
1 c. flour
3-oz. pkg. cream cheese
Jam or Jello

Mix margarine, flour and cream cheese. Chill in refrigerator. After chilled, roll out dough. Cut with cookie cutters. Place 1/2 teaspoon jam or Jello; put another cookie on top. Bake on ungreased pan 12 minutes in 400° oven. Sprinkle sugar. **Note:** Can be used for pasta, only add salt.

YUM YUM DESSERT

Donna Wiirre

First Layer:

1 1/2 c. flour
3/4 c. butter
3/4 c. nuts

Second Layer:

1 c. powdered sugar
8 oz. cream cheese
1 c. Cool Whip

Third Layer:

3 c. milk
2 pkgs. instant pudding, any flavor

Layer 1: Mix like pie crust. Press into 9 x 13-inch pan. Bake 1/2 hour. **Layer 2:** Mix well. Put on top of first layer. **Layer 3:** Mix well. Put on second layer. Cover with remaining Cool Whip and chopped nuts.

MOCK APPLE PIE

1 1/4 c. granulated sugar
2 tsp. cream of tartar
2 T. lemon juice
1 3/4 c. water
22 Ritz crackers
1/2 tsp. cinnamon
1/4 c. butter

Bring sugar, water and cream of tartar to a boil. Boil for 1 minute. Add 22 Ritz crackers (no more - no less), crushed. Bring back to a boil for 2 minutes. Add lemon juice and take from stove at once. Pour into an unbaked pie shell; sprinkle with cinnamon and dot with butter. Top with shell. Bake at 450° 45 minutes.

CRAZY CRUST APPLE PIE

Judy Ricker

1 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 T. sugar
1 egg
2/3 c. shortening
3/4 c. water
1-lb. 5-oz. can apple pie filling
1 T. lemon juice
1/2 tsp. cinnamon or apple pie spice

Combine flour, baking powder, salt, sugar, egg, shortening and water. Blend well; beat 2 minutes at medium. Pour batter into 9-inch pie pan. Combine pie filling, lemon juice and spice; pour into center of batter. Do not stir. Bake at 425° for 45 to 50 minutes.

PEANUT BUTTER PIE

Sandie Cronin

1/2 c. peanut butter (either creamy or chunky)
1 c. powdered sugar
1 (8-oz.) pkg. cream cheese, softened
1 (12-oz.) pkg. Cool Whip

(continued)

Fold in one 12-ounce carton Cool Whip. Pour into graham or chocolate graham cracker packaged pie crust. Refrigerate and serve. So easy, so good.

CHOCOLATE PIE

Phyllis Lange

1 c. butter
1 1/2 c. sugar
1 1/2 tsp. vanilla
4 eggs
3 sq. unsweetened chocolate

Prepare 9-inch graham cracker crust. Cream 1 cup butter and 1 1/2 cups sugar. Add 3 squares melted unsweetened chocolate, 1 1/2 teaspoons vanilla, 4 eggs, one at a time; beat 5 minutes after each egg. Chill and serve.

IMPOSSIBLE PUMPKIN PIE

Barb Johnson

3/4 c. sugar
1/2 c. Bisquick
2 T. margarine
1 can evaporated milk
2 eggs
1 (16-oz.) can pumpkin
2 1/2 tsp. pumpkin pie spice
2 tsp. vanilla

Heat oven to 350°. Grease pie plate. Beat all ingredients until smooth. Pour into pie plate. Bake until knife inserted in center comes out clean. Bake 50-55 minutes.

RHUBARB PIE

Barb Johnson

1 unbaked pie shell
3 c. fine cut-up rhubarb
3 egg yolks, beaten well
1 T. flour
1 c. sugar
1/2 c. cream

Add flour to egg yolks; mix. Add sugar and cream to mixture. Beat well; pour over rhubarb. Bake about 45 minutes at 350°.

SOUR CREAM RAISIN PIE (2-Crust)

3 eggs
1 c. sour cream
1 c. raisins
1 tsp. cinnamon
1/2 tsp. cloves
1 T. vinegar or lemon juice
1/4 tsp. salt

Combine well; beat eggs with sugar. Add salt, spices, sour cream and vinegar; mix well, then add raisins. Let raisins soak in warm water while mixing other ingredients. Bake in medium oven at 375° for 45 minutes. **Note:** Lemon juice may be used in place of vinegar.

PIE CRUST · NEVER FAIL

Judy Ricker

3 c. flour
1/2 lb. lard
5 T. water
1 T. vinegar
1 beaten egg
1 tsp. salt
1 level tsp. baking powder

(continued)

Crumble together flour and lard. Mix water, vinegar, egg, salt and baking powder; mix well. Add to flour and lard.

PIE CRUST

1/2 c. shortening
1 c. flour
1 tsp. salt

Mix all together and add just enough water to stick together. Roll out and put into pie plate.

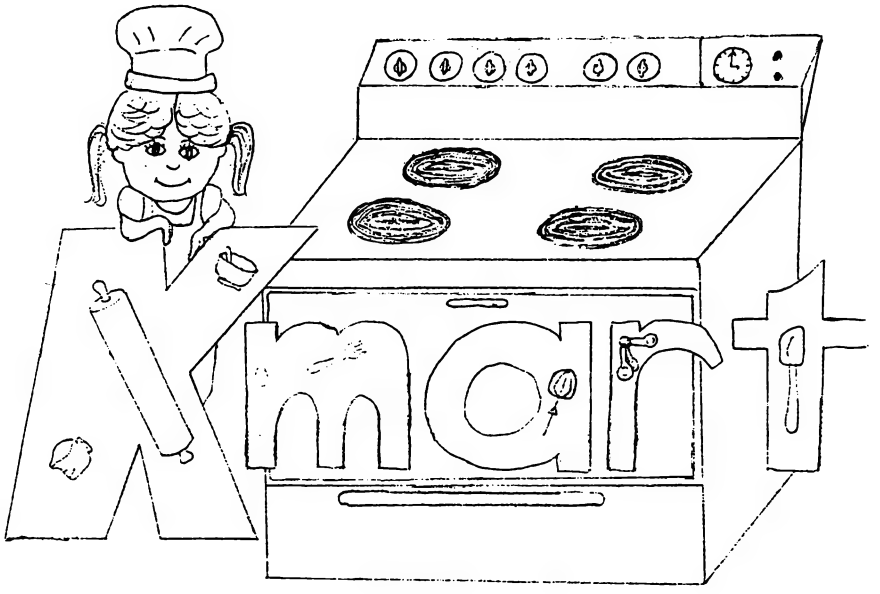
PASTRY OR PIE DOUGH

Mary Cossalter

4 c. flour
2 c. Crisco
Pinch of salt
1 egg (to make 1 c. water)

With a fork mix until all holds together. Knead until smooth and not sticky. This can be frozen.

Recipe Favorites



the cooking place

THIS AND THAT

PLAY DOUGH

Jody Mannila

1 c. salt
2 c. flour
1 c. water with food coloring

Mix dry ingredients. Add water; mix with hands. Store in plastic bag. Keeps for months.

EAGLE BRAND MILK SUBSTITUTE

Judy Ricker

1/2 c. warm water
3/4 c. white sugar
1 1/8 c. dry milk

Mix water and dry milk in bowl. Add sugar and stir well. To help dissolve sugar, set bowl in hot water. Use this as you would the equal amount that you buy.

BEER BATTER

Barb Johnson

1 c. buttermilk pancake mix
1/2 c. instant potatoes
2 T. vegetable oil
1/2 tsp. pepper
2 T. parsley flakes
2 T. minced onion
1 tsp. salt

Mix dry ingredients. Add oil. Add beer slowly. Let stand 1 hour. Refrigerate.

SALAMI SAUSAGE

2 lbs. beef
1/2 lb. pork
2 T. Morton salt
3/4 tsp. onion salt
1/2 tsp. sausage seasoning
3/4 tsp. marjoram
1/2 tsp. sage
1/2 tsp. paprika
1/2 tsp. black pepper
1 c. water

Mix together; let set overnight. Simmer one hour. Cook and let set.

PIZZA FONDUE

Judy Ricker

2 (10 1/2-oz.) cans pizza sauce
1 lb. hamburger
1 T. oil
10 oz. shredded mild cheddar cheese
1 lb. shredded mozzarella cheese
Fennel
Oregano
Garlic powder, salt and pepper to taste

Brown hamburger in oil. Heat sauce and seasonings. Add cheese slowly, very low heat. When melted, dip pieces of Italian bread.

TRADITIONAL PARTY MIX

Barb Johnson

1/2 c. butter or margarine
1 1/2 tsp. seasoned salt
4 1/2 tsp. Worcestershire sauce
1 c. salted nuts
2 c. each: Corn Chex, Rice Chex, Bran Chex, Wheat Chex

Heat oven to 250°. Heat butter in shallow roasting pan. Remove and stir in seasoned salt and Worcestershire sauce, salt. Add Chex and nuts mixture until coated. Heat 1 hour in oven. Stir every 15 minutes.

EGG AND SAUSAGE PUFF

Janet White

6 eggs, slightly beaten
1 lb. bulk pork sausage, browned and drained
1 c. Bisquick
1 c. shredded cheddar cheese
2 c. milk
Chopped onion

Mix all ingredients in bowl; cover and refrigerate. Heat oven to 350°. Grease 2-quart casserole; pour in. Bake until knife inserted in center comes out clean, about 1 hour.

A HAPPY HOME

Jenny Blake

4 c. LOVE
3 c. FORGIVENESS
5 spoons HOPE
4 qts. FAITH
2 cups LOYALTY
1 cup FRIENDSHIP
2 spoons TENDERNESS
1 barrel of LAUGHTER

Take Love and Loyalty, mix thoroughly with Faith, blend with Tenderness, Kindness and Understanding. Add Friendship and Hope. Sprinkle abundantly with Laughter. Bake with Sunshine and serve daily in generous helpings.

FROZEN PICKLES

Maxine Ahlstrand

7 sm. unpeeled cucumbers
1 c. green peppers, chopped
1 T. salt
1 c. vinegar
2 c. sugar
1 T. celery seed

Mix first 4 ingredients with ice water; cover for 1 hour. Heat vinegar, sugar and celery seed to boil. Cool; add to cucumber mixture. Store in refrigerator. Best if let stand for a couple days.

CRISP REFRIGERATOR PICKLES

Alice Kivela

7 c. cucumbers, sliced
Green or red peppers, optional
1 tsp. salt
1 tsp. mustard seed
1/2 c. sliced onions
1 c. white vinegar
2 c. white sugar
1 tsp. celery seed

Put cucumbers and onions in gallon container. Mix remaining ingredients in a large bowl; stir till sugar is dissolved (do not cook).

(continued)

Pour over cucumbers and refrigerate for 12 to 24 hours. Do not cover.

WALNUT POUITICA

Mary Ann Synstelien

Dough:

3 c. flour
1 tsp. salt
3 T. oil (put into measuring c., full with warm water to 1 c. level)
1 WARM egg

Filling:

2 lbs. chopped walnuts
1/2 to 3/4 c. sugar
1/2 to 3/4 c. honey
1/2 tsp. salt
2 eggs, well beaten
2/3 c. milk
1 tsp. vanilla
1 c. melted butter

Dough: Mix together and knead well (20 minutes) on lightly floured surface. Allow dough to rest about 1/2 hour on greased cookie sheet. **Filling:** Mix all ingredients, except butter; let stand. After dough has rested, put on dining room table which has been covered with an old sheet and sprinkled with flour; flour hands and dough and begin to gently stretch out the dough, pulling with your fingers from underside, until it covers the whole table. Cover the dough with melted butter using your fingers, then spread filling evenly over all the dough again with your fingers. With knife, cut off lumpy edges. Pick up cloth at the cut edge, which will be long side and roll as you would a jellyroll. Place in a greased 9 x 13-inch pan in a "5" shape or cut the dough into loaves and lay three of them side by side. Bake at 375° for 1 hour. During the last part of the baking, check frequently and cover with tin foil to prevent top burning.

PASTIES

Mary Ann Synstelien

1 c. lard (no substitute)
2 1/2 c. flour
1 tsp. salt
1 egg yolk
Milk
1/2 lb. pork, cubed
1/2 lb. beef, cubed
4 to 5 potatoes, cubed
3 carrots, cubed
1/4 to 1/2 rutabaga or white turnip
1 sm. onion, chopped
Salt and pepper to taste
Butter

Cut lard in sifted flour and salt as for pie crust. Put egg in a measuring cup; add enough milk to make 2/3 cup. Mix with flour and lard. Divide dough into 6 equal portions. Roll each into circular shape. Mix meats and vegetables; season. Place mixture on each of the 6 crusts. Dot mixture with butter. Fold dough and seal edges like a turnover. Bake at 375° for 1 hour. These freeze nicely after baking.

COPPER PENNIES

Kris Nordlinder

2 lbs. carrots, salted and cooked
1/2 c. green pepper, optional
1/2 c. onion
1/2 c. sugar
3/4 c. vinegar
1/2 c. oil
1 T. mustard
1 T. Worcestershire sauce

Mix and store overnight, covered.

TACO MIX (Prestos Alternative)

Barb Johnson

4 tsp. instant minced onion
2 tsp. salt
1 1/2 tsp. chili powder
1 tsp. cornstarch
1 tsp. crushed dried red pepper
1 tsp. minced instant garlic
1 tsp. ground cumin
1/2 tsp. dried oregano
1/2 tsp. paprika

Stir together in small jar with tight fitting lid. Store in cool dry place up to 6 months. Makes 4 tablespoons.

BREAKFAST SAUSAGE

Jenny Railala

1 1/2 tsp. marjoram
1/2 tsp. ground allspice
1/4 tsp. ground nutmeg
1/8 tsp. cayenne pepper
1 lb. hamburger
1 sm. onion, finely chopped
1/4 c. cold water
1 tsp. salt

Mix all together well. Shape into roll about 2 1/2 inches in diameter and 7 inches long. Wrap in waxed paper and chill several hours or overnight with sharp knife. Cut into slices 1/2 inch thick. Cool slices in skillet until well browned.

SAUSAGE AND POTATO OMELET

10 links Brown and Serve sausage
1/3 c. Crisco
12-oz. pkg. frozen shredded hash browns, thawed
1/4 c. onion
1/4 c. green pepper
Salt and pepper
4 eggs
1/4 c. milk
1/4 tsp. salt
Dash pepper
1/2 c. shredded American cheese

In small skillet brown sausage. Meanwhile melt Crisco in 10-inch skillet. Combine potatoes, onion, green pepper and pat into skillet. Season with salt and pepper. Cook, uncovered, over low heat until under side is crisp brown, about 12 minutes. Blend eggs, milk, salt, dash pepper; pour over potatoes. Top with sausage links arranged in "spoke fashion." Cover, cook over low heat about 8 minutes. Sprinkle cheese over eggs and sausage and cover. Cook until cheese melts. Loosen omelet and cut into wedges to serve.

BEEF OR VENISON JERKY

Jenny Raihola

2 lbs. lean chuck or venison
2 tsp. salt
1 tsp. onion powder
1 tsp. garlic powder
1/2 tsp. pepper
1/2 tsp. thyme
1/2 tsp. basil
1/2 tsp. oregano
1/2 tsp. marjoram
2 tsp. Italian seasoning
3 tsp. liquid smoke
1 c. water

Freeze for 1/2 hour until easy to slice with sharp knife. Cut in slices 1/4 inch thick, 1/2 inch wide and 3 or 4 inches long. Put all ingredients into a crock or jar. Soak meat overnight in refrigerator with a plate on top to hold slices in liquid. Drain on paper toweling. Lay strips on oven rack. Set oven for lowest setting. Bake, with door slightly open to allow moisture to escape, for 8 hours or until meat is sufficiently dried.

SELF-RISING FLOUR

Carolyn Franklin

4 c. flour
2 tsp. salt
2 T. double-acting baking powder

Mix well all ingredients. Use in any recipe calling for self-rising flour.

PLAY CLAY FOR CHRISTMAS ORNAMENTS

Cindy Marolt

2 c. baking soda
1 c. cornstarch
1 1/4 c. cold water

Mix soda and cornstarch together, blending well. Add the cold water and mix well until mixture is smooth. Boil for 1 minute until it has consistency of moist mashed potatoes; stir constantly. Spoon out onto a plate. Cover with damp cloth and allow to cool. Knead dough and roll out on waxed paper. Cut out designs with cookie cutters or shape by hand. Let dry until hard, 1 to 2 days. Paint ornaments with tempra or water colors. Dry well and coat with clear shellac or clear nail polish. Hangers may be mounted on back with glue, or pressed into dough.

RHUBARB FREEZER JAM

Cindy Marolt

5 c. cut rhubarb
4 c. white sugar
1 sm. pkg. strawberry Jello
1 sm. can or 1 c. crushed pineapple and its juice

Mix in 4-quart saucepan. Let heat to boil and cook 20 minutes (within 5 minutes, skim off foam on top). Cool and put into containers; freeze.

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HOUSEHOLD HINTS

In a hurry - Place one cut-up fryer in an oblong baking pan. Combine 1 can cream of mushroom soup, 1 cup sour cream, and 3 tablespoons dry onion soup mix. Spread over chicken and bake at 350°, covered, for about 2 hours.

After stewing a chicken for diced meat for casseroles, etc., let cool in broth before cutting into chunks - it will have twice the flavor.

For a brown crust on roasted chicken - rub mayonnaise generously over the skin before cooking.

To slice meat into thin strips, as for stroganoff or Chinese dishes - partially freeze and it will slice easily.

A roast with the bone in will cook faster than a boneless roast - the bone carries the heat to the inside of the roast quicker.

Never cook a roast cold - let stand for at least an hour at room temperature. Brush with oil before and during roasting - the oil will seal in the juices.

For a juicier hamburger add cold water to the beef before grilling (1/2 cup to 1 pound of meat).

Save the juices from your spiced fruits and other canned fruits - use them to pour over ham slices while baking.

To freeze meatballs, place them on a cookie sheet until frozen. Place in plastic bags and they will stay separated so that you may remove as many as you want.

To keep cauliflower white while cooking - add a little milk to the water.

When boiling corn add sugar to the water instead of salt. Salt will toughen the corn.

To ripen tomatoes - put them in a brown paper bag in a dark pantry and they will ripen overnight.

Do not use soda to keep vegetables green. It destroys Vitamin C.

When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage, and it will absorb all odor from it.

Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of French-fried potatoes.

Use greased muffin tins as molds when baking stuffed green peppers.

A few drops of lemon juice in the water will whiten boiled potatoes.

Buy mushrooms before they "open." When stems and caps are attached snugly, mushrooms are truly fresh.

To cook "below the ground" vegetables (such as potatoes, carrots, turnips), place in cold water and bring to a boil. Add "above the ground" vegetables (corn, peas, beans) to water already boiling.

Don't despair if you've oversalted the gravy. Stir in some instant mashed potatoes, and you'll repair the damage in a jiffy. Just add a little more liquid to offset the thickening.

Scissors are a great convenience for cutting celery, cucumbers, parsley, mint, lettuce, etc.; much quicker and better than using a knife.

To keep celery crisp - stand it up in a pitcher of cold, salted water and refrigerate.

Lettuce keeps better if you store in refrigerator without washing first so that the leaves are dry. Wash the day you are going to use.

Do not use metal bowls when mixing salads. Use wooden, glass or china.

EQUIVALENTS & SUBSTITUTIONS

EQUIVALENTS

3 teaspoons ..... 1 tablespoon
4 tablespoons ..... 1/4 cup
5 1/3 tablespoons ..... 1/3 cup
8 tablespoons ..... 1/2 cup
10 2/3 tablespoons ..... 2/3 cup
12 tablespoons ..... 3/4 cup
16 tablespoons ..... 1 cup
1/2 cup ..... 1 gill
2 cups ..... 1 pint
4 cups ..... 1 quart
4 quarts ..... 1 gallon
8 quarts ..... 1 peck
4 pecks ..... 1 bushel
16 ounces ..... 1 pound
32 ounces ..... 1 quart
8 ounces liquid ..... 1 cup
1 ounce liquid ..... 2 tablespoons

(For liquid and dry measurements use standard measuring spoons and cups. All measurements are level.)

EMERGENCY SUBSTITUTIONS

1 c. sifted cake flour ..... 1 c. minus 2 T. sifted all-purpose flour or 7/8 c.
1 c. self-rising flour ..... 1 c. all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
1 T. cornstarch (for thickening) ..... 2 T. flour or 2 tsp. quick-cooking tapioca
1 tsp. baking powder ..... 1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
1 tsp. baking powder ..... 1/4 tsp. baking soda plus 1/2 c. buttermilk or sour milk (to replace 1/2 c. liquid in recipe)
1 c. powdered sugar ..... 1 c. granulated sugar plus 1 tsp. cornstarch. Whirl in blender or processor until powdered.
1/2 c. brown sugar ..... 2 T. molasses in 1/2 c. granulated sugar
1 1/3 c. firmly-packed brown sugar ..... 1 c. granulated sugar
1 c. sour milk ..... 1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
1 c. whole milk ..... 1/2 c. evaporated milk plus 1/2 c. water or 1 c. reconstituted non-fat dry milk plus 1 T. butter, or 1/3 c. dry milk plus 1 c. water
1 c. thin cream (18-20%) ..... 7/8 c. milk plus 3 T. fat
1 c. heavy cream (36-40% fat) ..... 3/4 c. milk plus 1/3 c. fat
3/4 c. cracker crumbs ..... 1 c. bread crumbs
1 sq. (1 oz.) chocolate ..... 3 or 4 T. cocoa plus 1 T. butter or margarine
1 T. fresh herbs ..... 1 tsp. dried herbs
1 sm. fresh onion ..... 1 T. instant minced onion, rehydrated
1 tsp. dry mustard ..... 1 T. prepared mustard
1 c. tomato juice ..... 1/2 c. tomato sauce plus 1/2 c. water
1 c. catsup or chili sauce ..... 1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
1 lb. dates ..... 1 1/2 c. dates, pitted and cut
3 med. bananas ..... 1 c. mashed
10 miniature marshmallows ..... 1 lg. marshmallow

In substituting cocoa for chocolate in cakes, the amount of flour must be reduced.

Brown and White Sugars: Usually may be used interchangeably, measure for measure. Brown sugar must be firmly packed.

EQUIVALENCY CHART

3 3/4 cups unsifted whole-wheat flour	1 pound
4 cups sifted all-purpose flour	1 pound
4 1/2 cups sifted cake flour	1 pound
5 cups rye flour	1 pound
1 pound flour	4 cups
5 1/2 ounces baking powder	1 cup
3 cups cornmeal	1 pound
3 cups cornstarch	1 pound
1 medium lemon	3 tablespoons juice
5-8 medium lemons	1 cup juice
1 medium apple, chopped	1 cup
1 medium orange	1/3 cup juice
3-4 medium oranges	1 cup juice
1 medium onion, chopped	1/2 cup
1 pound unshelled walnuts	1 1/2 to 1 3/4 cups shelled
2 cups sugar	1 pound
3 1/2 cups powdered sugar	1 pound
2 1/2 cups brown sugar	1 pound
7 ounces spaghetti	4 cups cooked
4 ounces uncooked noodles (1 1/2-2 cups)	2-3 cups cooked
4 ounces uncooked macaroni (1-1 1/4 cups)	2 1/4 cups cooked
6 cups cooked macaroni	8-ounce package
7 cups cooked noodles	8-ounce package
1 cup uncooked long-grain rice	3-4 cups cooked
28 saltine crackers	1 cup fine crumbs
1 stick or 1/4 lb. butter	1/2 cup
2 tablespoons fat	1 ounce
1/2 cup fat	1/4 pound or 1 stick
1 cup fat	1/2 pound
2 cups fat	1 pound
4 cups cocoa	1 pound
1 ounce bitter chocolate	1 square
2 2/3 cups coconut	1 1/2-pound carton
16 marshmallows	1/4 pound
14 square graham crackers	1 cup fine crumbs
22 vanilla wafers	1 cup fine crumbs
1 1/2 slices bread	1 cup soft crumbs
1 slice bread	1/4 cup fine dry crumbs
8-10 egg whites	1 cup
10-12 egg yolks	1 cup
1 egg	4 tablespoons liquid
4-5 whole eggs	1 cup
3 1/4-ounce package flavored gelatin	1/2 cup
1/4-ounce package unflavored gelatin	1 tablespoon
1 cup chopped nuts	1/4 pound
3 1/2 cups almonds	1 pound
3 cups walnuts (broken)	1 pound
3 1/4 cup seeded raisins	15-ounce package
3 cups seedless raisins	15-ounce package
1 pound raisins	3 1/2 cups
2 1/3 cups rice	1 pound
5 cups grated American cheese	1 pound
2 2/3 cups cubed American cheese	1 pound
6 2/3 tablespoons cream cheese	3-ounce package
4 coarsely-crumbled zweiback	1 cup
9 finely-crumbled zweiback	1 cup
Grated peel of lemon	1 tablespoon
Grated peel of orange	2 tablespoons
1 medium banana, mashed	1/3 cup
1 pound carrots	4 medium or 6 small; 3 cups shredded; 2 1/2 cups diced
5 cups ground coffee	1 pound
1 cup whipping cream	2 cups whipped
1 cup evaporated milk	3 cups whipped

BAKING PERFECT BREADS

PROPORTIONS

Biscuits . . . . . To 1 cup flour use 1 1/4 teaspoons Baking Powder
Muffins . . . . . To 1 cup flour use 1 1/2 teaspoons Baking Powder
Popovers . . . . . To 1 cup flour use 1 1/4 teaspoons Baking Powder
Waffles . . . . . To 1 cup flour use 1 1/4 teaspoons Baking Powder
Cake with fat . . . . . To 1 cup flour use 1 teaspoon Baking Powder

RULES FOR USE OF LEAVENING AGENTS

1. To 1 teaspoon soda use 2 1/4 teaspoons cream of tartar, or 2 cups freshly soured milk, or 1 cup molasses.
2. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount 1/2 teaspoon for each egg used.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure of and add the acid according to rule 1 above.

PROPORTIONS FOR BATTERS AND DOUGH

Pour Batter . . . . . To 1 cup liquid use 1 cup flour
Drop Batter . . . . . To 1 cup liquid use 2 to 2 1/2 cups flour
Soft Dough . . . . . To 1 cup liquid use 3 to 3 1/2 cups flour
Stiff Dough . . . . . To 1 cup liquid use 4 cups flour.

HINTS FOR BAKING BREADS

Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

Use cooking or salad oil in waffles and hot cakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

Dip the spoon in hot water to measure shortening, butter, etc., the fat will slip out more easily.

Small amounts of leftover corn may be added to pancake batter for variety.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

When you are doing any sort of baking, you get better results if you remember to preheat your cookie sheet, muffin tins, or cake pans.

OVEN TEMPERATURE CHART

Breads	Minutes	Temperature
Loaf	50-60	350°-400°
Rolls	20-30	400°-450°
Biscuits	12-15	400°-450°
Muffins	20-25	400°-450°
Popovers	30-40	425°-450°
Corn Bread	25-30	400°-425°
Nut Bread	50-75	350°
Gingerbread	40-50	350°-370°

BAKING PERFECT DESSERTS

FOR PERFECT COOKIES

Cookie dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. In rolling, take out on a floured board, only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges. When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

FOR PERFECT PIES AND CAKES

A pie crust will be more easily made and better if all the ingredients are cool.

The lower crust should be placed in the pan so that it covers the surface smoothly. Be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.

Folding the top crust over the lower crust before crimping will keep the juices in the pie.

In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.

The cake is done when is shrinks from the sides of the pan or if it springs back when touched lightly with the finger.

After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on a rack to finish cooling.

Cakes should not be frosted until thoroughly cool.

If you want to make a pecan pie and haven't any nuts, substitute crushed cornflakes. They will rise to the top the same as nuts and give a delicious flavor and crunchy surface.

To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.

Cut drinking straws into short lengths and insert through slits in pie crusts to prevent juices from running over in the oven and permit steam to escape.

TEMPERATURE CHART

Food	Temperature	Time
Butter Cake, loaf	360°-400°	40-60 min.
Butter Cake, layer	380°-400°	20-40 min.
Cake, angel	300°-360°	50-60 min.
Cake, sponge	300°-350°	40-60 min.
Cake, fruit	275°-325°	3-4 hours
Cookies, thin	380°-390°	10-12 min.
Cookies, molasses	350°-375°	18-20 min.
Cream Puffs	300°-350°	45-60 min.
Meringues	250°-300°	40-60 min.
Pie Crust	400°-500°	20-40 min.

SEASONING GUIDE

Get acquainted with spices and herbs. Add in small amounts, 1/4 teaspoon for each 4 servings. Taste before adding more. Crush dried herbs or snip fresh herbs before using. If substituting fresh for dried, use 3 times more fresh herbs.

Appetizers, Soups	Breads, Pasta	Eggs, Cheese
CRANBERRY JUICE: Add cinnamon, allspice, and/or cloves. Serve hot or chilled. **FRUIT COCKTAIL:** Try adding mint or rosemary. **STUFFED CELERY:** Mix caraway seed with cream cheese; fill celery. Dash with paprika. **TOMATO COCKTAIL:** Add 1/4 teaspoon dried basil per cup. **CHICKEN SOUP:** Add a dash of rosemary, tarragon, or nutmeg. Sprinkle paprika atop for color. **CLAM CHOWDER:** Add a dash of caraway seed, sage or thyme. **CONSOMME:** Dash in basil, marjoram, savory or tarragon. **FISH CHOWDER:** Add bay leaves, curry powder or dill. **MUSHROOM SOUP:** Season with curry, oregano or marjoram. **ONION SOUP:** Add marjoram. **OYSTER STEW:** Lightly add cayenne, mace or marjoram. **POTATO SOUP:** Dash with mustard or basil. Top with snipped chives or parsley. **SPLIT-PEA SOUP:** Add dash basil, chili powder or rosemary. **TOMATO SOUP:** Dash in basil, dill, oregano, sage or tarragon. **VEGETABLE SOUP:** Try allspice, oregano, sage or thyme.	**BISCUITS:** Add caraway seed, thyme or savory to flour. Serve with meat. **BREAD:** Make each loaf a surprise by adding caraway seed, cardamom or poppy seed. **COFFEE CAKE:** Mix crushed aniseed in batter. For variety, sprinkle cinnamon-sugar mixture atop or add poppy seed filling. **CORN BREAD:** Add poultry seasoning or caraway seed to dry ingredients. Be adventuresome, add 1/2 teaspoon rosemary to batter. **CROUTONS:** Toss toast cubes in melted butter seasoned with basil, marjoram or onion salt. **DOUGHNUTS:** Add mace or nutmeg to dry ingredients. After frying, roll in cinnamon sugar. **DUMPLINGS:** Add thyme or parsley (fresh or flakes) to batter. **MUFFINS:** Blueberry - add dash of nutmeg to dry ingredients. Season plain muffins with caraway seed or cinnamon. **NOODLES:** Butter, then sprinkle with poppy seed. **ROLLS:** Add caraway seed. Or, sprinkle with sesame seed. **SPAGHETTI:** Toss with butter, Parmesan and snipped chives. **WAFFLES:** Add poultry seasoning to batter, serve with creamed chicken. Or add cardamom to honey; pour over waffles.	**BAKED EGGS:** Sprinkle dash of thyme or paprika over the top. **CREAMED EGGS:** Add mace. **DEVILED EGGS:** Add celery seed, cumin, mustard, savory, chili powder or curry powder. **OMELET:** Try with dash of marjoram or rosemary (go easy!). **SCRAMBLED EGGS:** Sprinkle lightly with basil, thyme, rosemary or marjoram. Add seasoning near the end of cooking. **SOUFFLE:** Add 1/4 teaspoon marjoram to 4-egg souffle. To cheese souffle, add basil or savory. **CHEESE CASSEROLES:** Spark with dash sage or marjoram. **CHEESE FONDUE:** Try adding a dash of basil or nutmeg. **CHEESE RABBIT (rarebit):** Try with mace or mustard. **CHEESE SAUCE:** Add mustard or a dash of marjoram or thyme. **CHEESE SPREAD:** Blend sage, caraway seed, thyme or celery seed into melted process cheese. **COTTAGE CHEESE:** Blend in chives or a dash of sage, caraway seed, dill, anise, or cumin. Prepare several hours ahead of time. **CREAM CHEESE:** Blend in curry powder, marjoram, caraway seed, or dill. Sprinkle paprika or cayenne atop. Use as celery filling or appetizer spread.

CHEESE GUIDE

Cheese	How it looks and tastes	How to serve
American, Cheddar	Favorite all-around cheeses. Flavor varies from mild to sharp. Color ranges from natural to yellow-orange: texture firm to crumbly.	In sandwiches, casseroles, souffles, and creamy sauces. With fruit pie or crisp crackers, on a snack or dessert tray with fruit.
Blue, Gorgonzola, Roquefort	Compact, creamy cheeses with blue or blue-green mold. Sometimes crumbly. Mild to sharp flavor. (Stilton is similar, but like a blue-veined Cheddar).	Crumble in salads, salad dressings, dips. Delicious with fresh pears or apples for dessert. Blend with butter for steak topper. Spread on crackers or on crusty French or Italian bread.
Brick	Medium firm; creamy yellow color, tiny holes. Flavor very mild to medium sharp.	Good for appetizers, sandwiches, or desserts. Great with fresh peaches, cherries, or melons.
Brie (bree)	Similar to Camembert, but slightly firmer. Distinctive sharp flavor, pronounced odor.	Serve as dessert with fresh fruit. Be sure to eat the thin brown and white crust.
Camembert	Creamy yellow with thin gray-white crust. When ripe, it softens to the consistency of thick cream. Full, rich, mildly pungent.	Classic dessert cheese - serve at room temperature with fresh peaches, pears, or apples, or with toasted walnuts and crackers.
Cottage	Soft, mild, unripened cheese; large or small curd. May have cream added.	Used in salads, dips, main dishes. Popular with fresh and canned fruit.
Cream	Very mild-flavored soft cheese with buttery texture. Rich and smooth. Available whipped and in flavored spreads.	Adds richness and body to molded and frozen salads, cheesecake, dips, frostings, sandwich spreads. Serve whipped with dessert.
Edam, Gouda	Round, red-coated cheeses; creamy yellow to yellow-orange inside, firm and smooth. Mild nutlike flavor.	Bright hub for dessert or snack tray. Good in sandwiches or crunchy salads, or with crackers. Great with grapes and oranges.
Liederkranz, Limburger	Robust flavor and highly aromatic. Soft and smooth when ripe. Liederkranz is milder in flavor and golden yellow in color. Limburger is cream white.	Spread on pumpernickel, rye, or crackers. Team with apples, pears, and Tokay grapes. Serve as snack with salty pretzels and coffee.
Swiss	Firm, pale yellow cheese, with large round holes. Sweet nutlike flavor.	First choice for ham-cheese sandwiches, fondue. Good in salads, sauces, as a snack.
Process cheeses	A blend of fresh and aged natural cheeses, pasteurized and packaged. Smooth and and creamy, melts easily. May be flavored.	Ideal for cheese sauces, souffles, grilled sandwiches, in casseroles. Handy for the snack tray, too!
Mozzarella, Scamorze	Unripened. Mild-flavored and slightly firm. Creamy white to pale yellow.	Cooking cheese. A "must" for pizza, lasagne; good in toasted sandwiches, hot snacks.
Muenster (mun'stir)	Between Brick and Limburger. Mild to mellow flavor, creamy white. Medium hard, tiny holes.	Use in sandwiches or on snack or dessert tray. Good with fresh sweet cherries and melon wedges.

TERMS AND DEFINITIONS

Au gratin: Topped with crumbs and/or grated cheese and browned in the oven or under the broiler.

Au jus: Served in its own juices (particularly when speaking of roast beef).

Baste: To pour or spoon pan drippings, marinade, or cooking juices over meats while cooking to prevent drying out and to add flavor.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly; to parboil.

Boil: To heat a liquid until large bubbles break on the surface. The boiling temperature of water at sea level is 212° F (100°C). A **rolling boil** is simply a vigorous boil. The **boiling point** is reached when a liquid is heated just until it begins to form bubbles.

Bone: To remove the bones from meat, poultry, or fish, to "debone."

Braise: To brown meat, lightly coated in flour, over high heat in a small amount of fat, or under broiler, and then to simmer it in seasoned liquids in a covered pot.

Bread: To cover with fine dry bread crumbs before cooking.

Cream: To soften a fat, especially butter, by beating it at room temperature. Butter and flour or butter and sugar are often creamed together, to make a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudites: An assortment of raw vegetables (sliced carrots, celery, mushrooms, broccoli flowerets, cauliflower flowerets, and so on) served as an hors d'oeuvre often accompanied by a dip.

Cube: To cut into cubes 1/2 inch on a side or larger. See also **dice** and **mince.**

Curdle: To clot or coagulate (particularly when speaking of milk, cream, and such sauces as cream sauces and hollandaise).

Cut in: To combine solid fats and dry ingredients, especially shortening and flour, by chopping with two knives or with a pastry blender.

Degrease: To remove fat from the surface of stews, soups, or stock. Usually, the latter is allowed to cool in the refrigerator, so that fat hardens and is easily removed.

Dice: To cut into cubes less than 1/2 inch in size. See also **cube** and **mince.**

Dredge: To coat lightly with flour, cornmeal, etc.

Drippings: Juices and browned particles that collect in the bottom of the pan in which meat or poultry has been roasted; used to enrich and flavor sauces and gravies.

Entree: The main course.

Fillet: To debone meat or fish. A **fillet** is the resulting tenderloin of beef or piece of fish without bones.

Fines herbes: A mixture of finely minced herb, usually parsley, tarragon, chervil, and chives. Used to flavor omelets, mayonnaise, and salad dressings.

Flake: To separate into small pieces in the direction of the grain; used particularly when speaking of fish.

Fold: To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top; the process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Fricassee: Braised meat or poultry. To cooking liquid is usually a white sauce.

Fry: Pan-fry. To cook food in hot oil or fat, usually over direct heat. The food is not stirred, but is simply cooked on one or both sides. **Deep-fat fry.** To cook food by immersing it completely in heated fat. **Stir-fry.** A Chinese method of preparing meat or vegetables by cooking very rapidly in a frying pan or wok over high heat, stirring constantly. See also **saute.**

Glaze: To cover with a glossy coating, either a concentrated stock for meats or a melted and somewhat diluted jelly for fruit desserts.

Julienne: To cut meats, vegetables, fruits, or cheeses into match-shaped slivers. See also **sliver.**

Macerate: To soak peeled fruits in a mixture of lemon juice, sugar syrup, and wine or a liqueur. (The mixture should be placed in the refrigerator and allowed to steep for at least 2 hours.)

Marinade: Usually a strong flavored liquid, cooked or uncooked, used to make meats tastier and more tender; typically made of wine, olive oil, or a combination of the two, and seasoned with carrots, onion, bay leaf, and other herbs and spices. Other popular marinades are based on soy sauce or lemon juice. A **dry marinade** is a combination of herbs and spices rubbed into meat, which is then allowed to stand before cooking. To **marinate** is to let food stand in marinade, either at room temperature or (for a longer time) in the refrigerator, before cooking. Most recipes specify the length of time to marinate; recipes can vary from 1/2 hour to overnight to a couple of days.

Meuniere: Dredged with flour and sauteed in butter.

Mince: To chop into very small pieces. See also **cube** and **dice.**

Parboil: To boil until partially cooked; to **blanch.** Usually, this procedure is followed by final cooking in a seasoned sauce.

Pare: To remove the outermost skin of a fruit or vegetable.

Plump: To soak dried fruit, most often raisins, in warm water before cooking or adding to batter.

Poach: To cook very gently in hot liquid kept just below the boiling point.

Puree: To mash foods until perfectly smooth by hand, by rubbing through a sieve or food mill, or by whirling in a blender or food processor.

Reduce: To boil down a liquid until the quantity has decreased to about half of its original volume; its flavor becomes more concentrated.

Refresh: To run cold water over food that has been parboiled, to stop the cooking process quickly.

Render: To obtain fat from small pieces of meat by heating until it melts. Sometimes called **trying out.**

Roux: Pronounced **Roo.** A mixture of flour and butter used as the base for a sauce. **White roux** is cooked briefly without browning (to make sure that the sauce will not have a raw-flour flavor); for a **brown roux,** the flour-butter mixture is allowed to brown evenly before the liquid is added.

Saute: To cook and/or brown food in a small quantity of very hot fat, stirring or turning frequently. See also **fry.**

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Score: To cut shallow slits or lines into meat or fish, usually in a diamond pattern. As well as being decorative, scoring allows seasonings to penetrate more easily. Score the fat edge of steaks to be broiled, to keep them from curling.

Sear: To brown and seal the surface of meat quickly, in a very hot oven or in a frying pan, over high heat.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Sliver: To cut into long thin pieces. See also **julienne.**

Steep: To let food stand in (hot) liquid to extract or to enhance flavor, like tea in hot water or poached fruits in sugar syrup.

Supreme: The breast of a fowl (usually boned).

Toss: To combine ingredients gently with a lifting motion.

Truss: To fasten the wings and legs of poultry, with skewers or string, before cooking.

VEGETABLE TIME TABLE

Asparagus Tips:	Boiled	10-15 minutes
Artichokes, French:	Boiled	40 minutes
	Steamed	45-60 minutes
Bean, Lima, depending on age:	Boiled	20-40 minutes
	Steamed	60 minutes
Bean, String:	Boiled	15-35 minutes
	Steamed	60 minutes
Beets, young with skins on:	Boiled	30 minutes
	Steamed	60 minutes
	Baked	70-90 minutes
Beets, old:	Boiled or Steamed	1-2 hours
Broccoli, flowerets:	Boiled	5-10 minutes
Broccoli, stems:	Boiled	20-30 minutes
Brussel Sprouts:	Boiled	20-30 minutes
Cabbage, chopped, cut sectional:	Boiled	10-20 minutes
	Steamed	25 minutes
Cauliflower, stem down, whole:	Boiled	20-30 minutes
Cauliflower, flowerets:	Boiled	8-10 minutes
Carrots, cut across:	Boiled	20-30 minutes
	Steamed	40 minutes
Celery, cut in lengths 1/2 inch:	Boiled	20-30 minutes
	Steamed	45 minutes
Corn, green, tender:	Boiled	5-10 minutes
	Steamed	15 minutes
	Baked	20 minutes
Corn on the Cob:	Boiled	8-10 minutes
	Steamed	15 minutes
Eggplant, whole:	Boiled	30 minutes
	Steamed	40 minutes
	Baked	45 minutes
Onions:	Boiled	25-40 minutes
	Steamed or Baked	60 minutes
Parsnips:	Boiled	25-40 minutes
	Steamed	60 minutes
	Baked	60-75 minutes
Peas, green:	Boiled or Steamed	5-15 minutes
Peppers:	Boiled	20-30 minutes
	Steamed or Baked	30 minutes
Potatoes, depending on size:	Boiled	20-40 minutes
	Steamed	60 minutes
	Baked	45-60 minutes
Potatoes, sweet:	Boiled or Steamed	40 minutes
	Baked	45-60 minutes
Scalloped potatoes:	Baked	60-90 minutes
Pumpkin in cubes:	Boiled	30 minutes
	Steamed	45 minutes
	Baked	60 minutes
Spinach:	Boiled	8-10 minutes
	Steamed	20 minutes
Squash in cubes:	Boiled	20-40 minutes
	Steamed	50 minutes
	Baked	60 minutes
Tomatoes, depending on size:	Boiled	5-15 minutes
	Steamed	50 minutes
	Baked	15-20 minutes
Turnips, depending on size:	Boiled	25-40 minutes

BUYING GUIDE
Fresh Vegetables and Fruits

Experience is the best teacher in choosing quality but here are a few pointers on buying some of the fruits and vegetables.

Asparagus: Stalks should be tender and firm, tips should be close and compact. Choose the stalks with very little white - they are more tender. Use asparagus soon - it toughens rapidly.

Beans, Snap: Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

Berries: Select plump, solid berries with good color. Avoid stained containers, indicating wet or leaky berries. Berries such as blackberries and raspberries with clinging caps may be underripe. Strawberries without caps may be too ripe.

Broccoli, Brussel Sprouts, and Cauliflower: Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate insects.

Cabbage and Head Lettuce: Choose heads heavy for size. Avoid cabbage with worm holes, lettuce with discoloration or soft rot.

Cucumbers: Choose long, slender cucumbers for best quality. May be dark or medium green but yellowed ones are undesirable.

Melons: In cantaloupes, thick close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

Oranges, Grapefruit, and Lemons: Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Orange with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken, or soft areas.

Peas and Lima Beans: Select pods that are well-filled but not bulging. Avoid dried, spotted, yellowed, or flabby pods.

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 T. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 T. for each c. fruit

TEMPERATURES IN CANDY MAKING

BOILED FROSTINGS

1 egg white to 1 c. sugar.....238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar.....244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar .....254-260 degrees, firm ball or long thread

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230-234 degrees
Soft ball	234-238 degrees
Medium ball	238-244 degrees
Firm ball	244-248 degrees
Hard ball	248-254 degrees
Very hard ball	254-265 degrees
Light crack	265-285 degrees
Hard crack	290-300 degrees
Caramelized sugar	310-338 degrees

Fudge, opera creams, penuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.)	238-240 degrees, soft ball
Marshmallows	238-240 degrees, medium ball
Caramel mixtures	246-252 degrees, firm ball
Taffies	265-270 degrees, hard ball
Butterscotch	290-300 degrees, crack
Brittles	300-310 degrees, hard crack

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about 1/2 teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING,** the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

MICROWAVE HINTS

1. Place on open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1 1/2 to 2 minutes for 1/2 pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30-45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2 1/2 minutes. One 3-ounce package of cream cheese will soften in 1 1/2 to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4 1/2 ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften Jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
9. To scald milk, cook 1 cup milk for 2 to 2 1/2 minutes, stirring once each minute.
10. To make dry bread crumbs, cut 6 slices bread into 1/2-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
11. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
12. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nutmeats will slip out whole after cracking the shell.
13. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
14. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
15. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
16. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
17. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down meat-spoiling types of bacteria.
18. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium, finely-chopped walnuts evenly onto the bottom and sides of a ring pan or bundt cake pan. Pour in batter and microwave as recipe directs.
19. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
20. Heat left-over custard and use it as frosting for a cake.
21. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
22. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread 1/2 cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.

TABLE OF CALORIES

BEVERAGES

Apple juice, 6 oz. ..... .90
Beer, 8 oz. 100-115
Cola type, 12 oz. ..... .115
Cranberry juice, 6 oz. ..... .115
Gin, whiskey, 1 1/2 oz.
vodka (86 proof) ..... .105
(80 proof) ..... .95
Ginger ale, 12 oz. ..... .115
Grape juice (prepared from
frozen concentrate), 6 oz. ..... .142
Lemonade (prepared from
frozen concentrate), 6 oz. ..... .85
Milk
protein fortified, 1 c. ..... .105
skim, 1 c. ..... .90
whole, 1 c. ..... .160
Orange juice, 6 oz. ..... .85
Pineapple juice (unsweetened), 6 oz. ... .95
Root beer, 12 oz. ..... .150
Sherry (dry), 3 oz. ..... .110
Tonic (quinine water), 12 oz. ..... .132
Wine (table), 3 1/2 oz. ..... .85

BREAD

Muffins
blueberry, 1 muffin ..... .110
corn, 1 muffin ..... .125
English, 1 muffin ..... .280
Pumpernickel, 1 slice ..... .75
Rye, 1 slice ..... .60
White, 1 slice 60-70
Whole wheat, 1 slice 55-65

BUTTER OR MARGARINE, 1 T. ..... .100

CEREALS

Cornflakes (plain), 1 c. ..... .96
Granola (plain), 1/2 c. ..... .240
Oatmeal (cooked), 1/2 c. ..... .75
Shredded wheat, 1 c. ..... .146

CHEESE

American, 1 oz. ..... .105
Camembert, 1 oz. ..... .85
Cheddar, 1 oz. ..... .115
Cottage (creamed), 1 oz. ..... .30
Cottage (uncreamed), 1 oz. ..... .21
Farmer's, 1 oz. ..... .100
Mozzarella (whole-milk), 1 oz. ..... .90
Parmesan, 1 oz. ..... .130
Ricotta, 1 oz. ..... .50
Roquefort or blue, 1 oz. ..... .105
Swiss, 1 oz. ..... .105

CHOCOLATE

Milk chocolate, 1 oz. 145-155
Hot, with milk, 1 c. ..... .277

CRACKERS

Graham, 1 cracker 15-30
Rye Crisp, 1 cracker ..... .35
Saltine, 1 cracker 17-20
Wheat Thins, 1 cracker 9

CREAM

Light, 1 T. ..... .30
Heavy, 1 T. ..... .55
Sour, 1 T. ..... .45

EGGS

Fried, 1 large ..... .100
Poached or boiled, 1 large 75-80
Scrambled or in omelet, 1 large 110-130

FISH AND SEAFOOD

Bluefish baked with fat, 3 oz. ..... .135
Clams (medium), raw, 6 clams ..... .96
Crabmeat, cooked, 3 oz. ..... .80
Salmon, broiled or baked, 3 oz. ..... .155
Sardines canned in oil, 3 oz. ..... .170
Scallops, steamed, 3 oz. ..... .96
Shrimp, cooked, 3 oz. ..... .100
Tuna fish,
canned in oil (drained), 3 oz. ..... .170
Tuna fish,
canned in water (drained), 3 oz. ..... .110

Table of Calories Cont'd.

FRUITS

Apple, 1 medium 80-100
Applesauce, sweetened, 1/2 c. 90-115
Applesauce, unsweetened, 1/2 c. 50
Banana, 1 medium 90
Cantaloupe melon, 1/2 c. 24
Cherries (pitted), raw, 1/2 c. 40
Grapefruit, 1/2 medium 60-70
Grapes (American type: Concord, Delaware, Niagara, Catawba, Scuppernong), 1/2 c. 35
Grapes (European type: Malaga, Muscat, Thompson seedless, Flame, Tokay), 1/2 c. 55
Honeydew melon, 1/2 c. 55
Mangoes, 1 medium 90
Oranges, 1 medium 65-75
Peaches, 1 medium 40
Pears, 1 medium 60-100
Pineapple, fresh, uncooked, 1/2 c. 40
Pineapple canned in syrup, 1/2 c. 95
Plums, 1 medium 30
Strawberries, fresh, 1/2 c. 30
Strawberries, frozen and sweetened, 1/2 c. 120-140
Tangerines, 1 large 39
Watermelon, 1/2 c. 42

LUNCHEON MEATS (PACKAGED)

Bologna, 1 slice (1 oz.) 75-95
Corned beef, 1 slice (1 oz.) 55-75
Frankfurter, 2 oz. 120-190
Liverwurst, 1 oz. 90
Pastrami, 1 slice (1 oz.) 40
Pepperoni, 1 slice (1 oz.) 140
Salami, 1 slice (1 oz.) 85-125

MEATS AND POULTRY

Beef, ground (lean), 3 oz. 185
Beef, ground (regular), 3 oz. 243
Beef, roast, 3 oz. .....200-375 (depending on fat content)
Chicken, broiled, 3 oz. 115
Lamb chop (lean), 3 oz. 200-300
Pork chop (lean), 3 oz. 225-325
Sirloin steak, 3 oz. 300-330
Sirloin steak (lean only), 3 oz. 175
Turkey, dark meat, 3 oz. 175
Turkey, white meat, 3 oz. 150
Veal cutlet, 3 oz. 185
Veal, roast, 3 oz. 230

NUTS

Almonds, 2 T. 105
Cashews, 2 T. 100
Peanuts, 2 T. 105
Peanut butter, 1 T. 95
Pecans, 2 T. 95
Pistachios, 2 T. 92
Walnuts, 2 T. 80

PASTA

Macaroni or spaghetti, 3/4 c. cooked 115

SALAD DRESSINGS

Blue cheese, 1 T. 70
French, 1 T. 65
Italian, 1 T. 80
Mayonnaise, 1 T. 100
Olive oil, 1 T. 124
Russian, 1 T. 70
Salad oil, 1 T. 120

SOUPS

Bean, 1 c. 130-180
Bouillon and consomme, 1 c. 30
Chicken noodle, 1 c. 60-80
Chicken with rice, 1 c. 50
Manhattan clam chowder, 1 c. 80
Minestrone, 1 c. 80-150
New England clam chowder, 1 c. 135
Split plea, 1 c. 145-170
Tomato with milk, 1 c. 170
Vegetable, 1 c. 80-100

VEGETABLES

Broccoli, cooked, 1/2 c. 25
Cabbage, cooked, 1/2 c. 15-20
Carrots, cooked, 1/2 c. 25-30
Cauliflower, 1/2 c. 10-15
Corn (kernels), 1/2 c. 70
Lettuce, shredded, 1/2 c. 5
Mushrooms, canned, 1/2 c. 20
Onions, cooked, 1/2 c. 30
Peas, green, cooked, 1/2 c. 60
Potato
- baked, 1 medium 90
- chips, 8-10 100
- mashed, with milk and butter, 1 c. 200-230

Tomato
- raw, 1 medium 25
- cooked, 1/2 c. 30

YOGURT

Made with whole milk, 1 c. 150-165
Made with partially skimmed milk, 1 c. 125

FOOD QUANTITIES FOR SERVING 25, 50, AND 100 PEOPLE

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	1/2 pound	3/4 to 1 pound	1 1/2 pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1 1/2 quarts	2 1/2 to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1 3/4 to 2 quarts	2 1/2 to 4 quarts
Lettuce	1 1/2 heads	2 1/2 to 3 heads	5 to 6 heads
Meat, Poultry, or Fish:			
Wieners (beef)	6 1/2 pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish fillets or steaks	7 1/2 pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4 1/4 quarts	2 1/4 gallons	4 1/2 gallons
Scalloped Potatoes	4 1/2 quarts or 1 12 x 20" pan	8 1/2 quarts	17 quarts
Spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Baked Beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Jello Salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Ice Cream:			
Brick	3 1/4 quarts	6 1/2 quarts	12 1/2 quarts
Bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
Beverages:			
Coffee	1/2 pound and 1 1/2 gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1 1/2 gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1 1/2 gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37 1/2 pounds	75 pounds	150 pounds
Cake	1 10 x 12" sheet cake 1 1/2 10" layer cakes	1 12 x 20" sheet cake 3 10" layer cakes	2 12 x 20" sheet cakes 6 10" layer cakes
Whipping Cream	3/4 pint	1 1/2 to 2 pints	3 pints

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